

Do You Get the Most Out of 100 Lbs.?

Vol. 73

Another Weighing Article  
this week on pages 21-22

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U. S. Department of Agriculture

# THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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Established 1857

## Rohe & Brother

Pork and Beef Packers and Lard Refiners

Curers of the Celebrated  
"REGAL" Ham, Breakfast  
Bacon and Shoulder.

Manufacturers of the  
Famous Brand "PURITY" Lard.

Goods for Export and Home  
Trade in any Desired Package.

Export Office  
344 Produce Exchange  
NEW YORK  
Main Office  
527 West 36th Street

PACKING HOUSES:  
534 to 540 W. 37th St. 539 to 543 W. 39th St.  
547 to 549 W. 35th St.

*In Spices, too, the Best Is The Cheapest*

## J. K. LAUDENSLAGER, Inc.

612-14-16 W. York St.

Philadelphia, Pa.

### Importers SPICES Grinders

### Butchers Mills Brand

*40 years reputation among packers for quality*

## Morris' Supreme Sausage Casings

THE supreme quality of Morris' Sausage Casings, due to careful selection and highly scientific processing, assures you of a clean, absolutely dependable casing—the goodness of which will be reflected in your products.

The great precaution exercised in the

sorting and grading of our casings eliminates practically all waste in their use, hence their economy.

To be sure of a good, uniform casing, meeting all the requirements of sausage manufacture, buy SUPREME.

Write for prices.

### MORRIS & COMPANY

Branch of the North American Provision Co.

CHICAGO

## "NIAGARA BRAND"

### Genuine Double Refined Saltpetre (Nitrate of Potash)

and

### Double Refined Nitrate of Soda

BOTH COMPLYING WITH ALL THE REQUIREMENTS OF THE B. A. I.

MANUFACTURED BY  
Established 1840

## BATTELLE & RENWICK

80 MAIDEN LANE  
NEW YORK

Money Maker—Converting Skinned Hams for Boiling

See  
p. 26

# Brecht Patented Steam Cooking Box



**Substantially Made:** Illustration at left is from photograph showing open view of Brecht Patented Meat Cooker. All parts are made in most substantial manner and after assembling, whole is heavily galvanized. Equipment is designed to stand large amount of hard usage.

**What a Test Showed:** As evidence of efficiency and economy the following results were obtained in test on pig's feet cooked in Brecht Patented Meat Cooking Box:

	On Hind Feet	On Front Feet
Shrinkage	8¼ per cent	9¾ per cent
Yield of Lard	7 per cent	5½ per cent
Yield of Jelly	14¾ per cent	12 per cent

**Operation:** Material is placed on shelves, door closed and steam turned on slowly. Batch will be cooked in 2 to 2½ hours. After cooking allow material to drip well; if desirable, steam and water shower can be used to remove scum, etc. Then pull out shelves and dump meat, feet, etc.

**Size:** 3 feet front, 3 feet deep, 8 feet 8 inches high over all. Distance between shelves, 12 inches. Box takes up considerably less room than a cooking vat.

## Cook Meats the New Way

**W**ASTE and labor, as you know, are both big items when you come to figure profits. You can avoid waste and save labor by installing a Brecht Patented Steam Cooking Box.

No loss of meats, greases or gelatin when you cook heads, lights, pig's feet, skins, livers, hearts, etc. Meats come out clean — pig skins free from fat—and the greases, lard and gelatin are caught in the bottom of the box and drain off. Much less labor than the old way.

**Write for names of prominent packers using Brecht Modern Equipment.**

### Branch Offices

New York  
Philadelphia  
Chicago

Waco, Texas  
Portland, Ore.  
San Francisco

### Foreign Branches

Buenos Aires

Hamburg

Liverpool



**THE BRECHT COMPANY**

Established 1853

1201 Cass Avenue

Saint Louis

*"We keep faith with those we serve"*

QUALITY

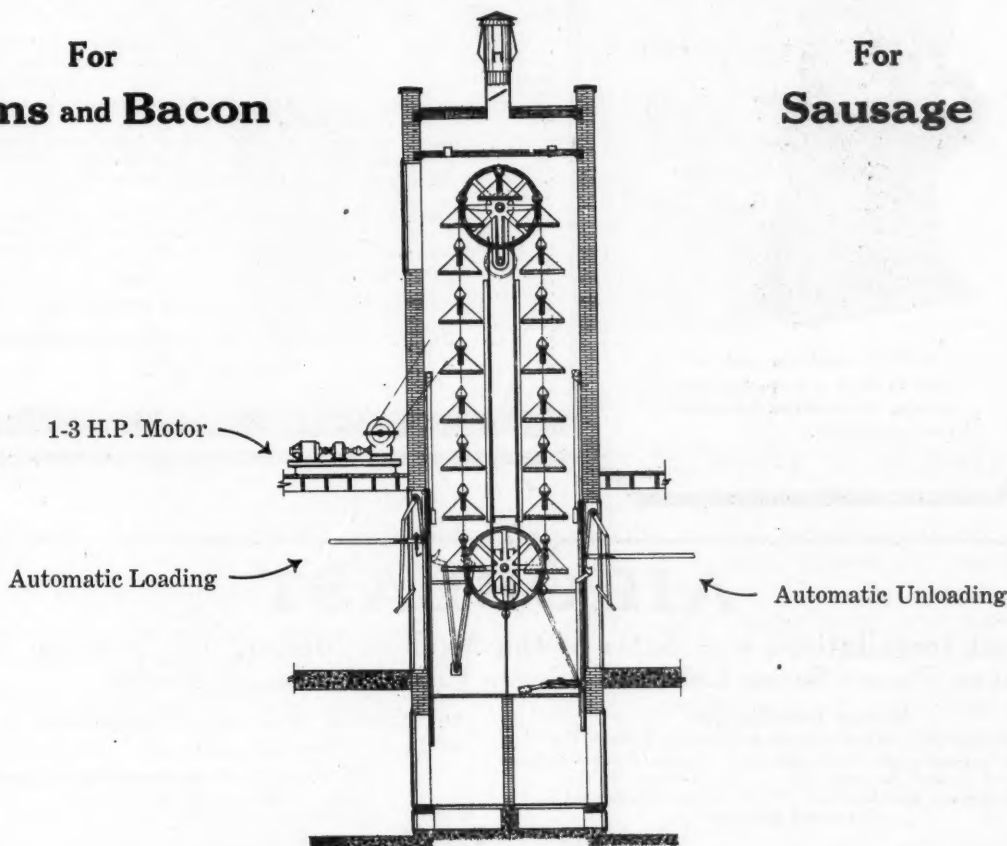
**ANCO**

SERVICE

# Hildebrandt Revolving Smoke House No. 446

For  
**Hams and Bacon**

For  
**Sausage**



## Produces Uniform Heat, Smoke and Color

The Hildebrandt Revolving Smoke House assures a high grade quality smoked meat and reduces labor cost.

Smoke stick carriers can be loaded at the stuffing bench as the conveyor or mechanism will pick up and discharge the carriers automatically, eliminating the necessity of the operator entering the smoke house, which increases production.

The conveyor is in continuous motion as it is not necessary to stop same for loading and unloading.

The house can be furnished with conveyor attachments to receive from 16 to 24 carriers, one station or two stations, as capacity requires. Floor space required, approximately 9'-6" x 5'-3" inside; height depends on capacity; 3 horse power required.

*We Will Gladly Cooperate With You in Designing the Most Efficient Installation*

# THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard

CHICAGO, ILLINOIS



# 9000

# pounds of meat cut in one hour with a Buffalo Grinder



Buffalo machines are not  
built to meet a price but for  
steady, dependable service  
year after year.

THE Zion National Kosher Sausage Factory, Bronx, N. Y., tells us that in a recent test, beef in large chunks was put directly through the fine plate of a Buffalo Grinder No. 66-B at a rate of 9,000 pounds per hour.

BUFFALO Grinder No. 66-B is equipped with ball and roller bearings throughout—no babbitt metal bearings. Cylinder feed screw and ring are exceptionally heavy and made of steel. The grinder is equipped with a patented device which prevents any meat or juices from working out of the cylinder into the thrust bearing. It is guaranteed not to heat. It is equipped with silent chain drive—less noisy and much more efficient.

BUFFALO grinders, mixers, stuffers and silent cutters are used by packers and sausage makers large and small in all parts of the world—list of users furnished on request.

Write for prices and full information

**JOHN E. SMITH'S SONS COMPANY**  
Buffalo, N. Y.

## AIROBLAST

Recent Installations and Sales of the Modern Method of Smoking Meat.  
—Saves Time—Saves Labor—Reduces Costs—Increases Profits.

### Recent Installations

Mickelberry's Food Products Co. Henry Lohrey Co.  
New Zanesville Provision Co. Canton Provision Co.  
United Kosher Sausage Co. Maescher & Co.  
C. Kalbitzer Packing Co. Kohrs Packing Co.  
Crawford Sausage Co.

### Recent Sales

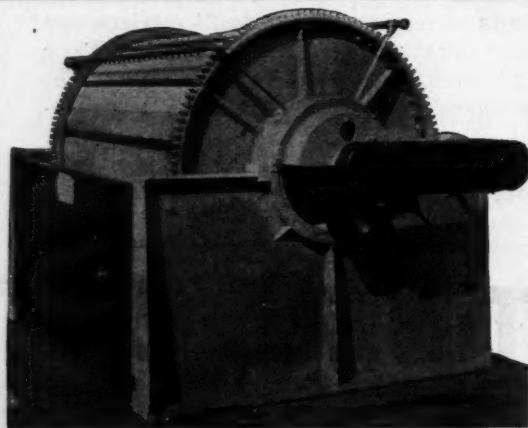
R. Gumz  
Levy Bros. Meat & Provision Co.  
Wilson & Co.

Write for our booklet.

## B. F. NELL & COMPANY

620 W. Pershing Road

Chicago, Ill.



## The North Sewage Screen

It Will Remove Solids from Liquids Dry Enough to  
Shovel or Convey. It Will Stop Pollution of Streams.  
It Will Save By-Products.

Used by Armour—Boyd, Lunham—Wilson and Many  
Others Who Know.

Alone or Preliminary for Sewage Disposal.  
We Make Four Sizes for Four Prices.  
Any Size Less Than One and One-Half H. P.  
We Make Fine Screening Machinery Only.

**Green Bay Foundry and Machine Works**  
Green Bay, Wis.

(Operating under the North patents)





## ***Automatic Measurement-- The Source of Greater Profits In Industry***

**T**HE saving of materials by automatic measurement is today's outstanding source of greater profit in industry.

Of the three principal cost elements—labor, expense, and materials—labor and expense are controlled by time clocks, time studies, periodic comparative statements, and statistical reports prepared by accounting departments and auditors.

But there still remain concealed costly shortages which are customarily charged off in the annual inventory adjustment. And this mysterious difference between profits expected and profits realized is frequently due to errors in the measurement of materials.

It is with a full understanding of the

importance of the measurement of materials, that Toledo Scales are designed, made and sold.

They are adaptable to any measurement problem; are simply designed and ruggedly built, and afford automatic protection against human and mechanical error—the operator merely puts on the load and reads the exact weight or count on a great dial from 5 to 7 feet in circumference.

To insure continuously accurate operation, service stations are maintained in 106 cities in North America.

To modernize **YOUR** measurement operations the first step is an investigation by Toledo Scale engineers. This costs you nothing; it may save you much.

Toledo Scales are used for automatic weighing, computing, counting, mailing, checking, packing, shipping and special purposes in stores, offices, shipping rooms, factories, mills and warehouses. Scales to weigh everything from an ounce of spice to thirty tons of steel.

**Toledo Scale Company, Toledo, Ohio**

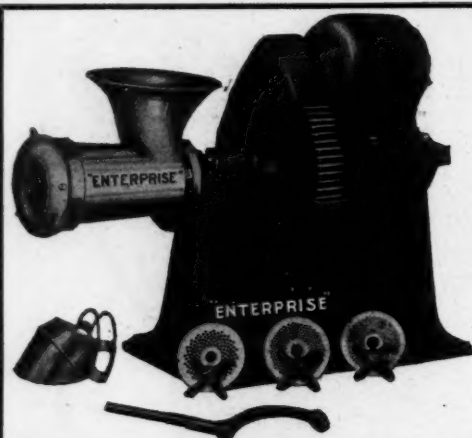
**Canadian Toledo Scale Co., Limited, Windsor, Ont.**

*Manufacturers of Automatic Scales for Every Purpose*

**Service Stations in 106 Cities in the United States and Canada**

# TOLEDO SCALES

**N O   S P R I N G S                      H O N E S T   W E I G H T**



## 6000 lbs. per hour

That's the beef capacity of the fast cutting, smooth running "Enterprise" No. 1166 Chopper.

It is fitted with a powerful 15-h.p. motor that is cutting operating and labor costs and speeding production in many plants today.

Distance from ring to floor

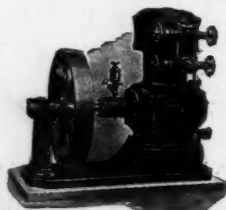
permits carrier to be run under spout. Saves extra handling.

Four of the famous "Enterprise" knives and plates furnished, including knife and plate for cutting fat.

Send for catalog illustrating the "Enterprise" line. Seventy-two sizes and styles for every use.

THE ENTERPRISE MFG. CO. OF PA., Philadelphia, U.S.A.

## Cold Facts



### Enclosed Type Refrigerating Machines

1. Have 43 years experience built into them.
2. Have 12 leading points of superiority.
3. Are installed in thousands of successful plants.
4. Are described in illustrated "Ice and Frost" bulletins; your copy on request.

**Frick Company**  
MANUFACTURING SINCE 1882

Distributors in all Principal Cities



Pat. Pend.

## The White Bacon Skinner

WILL REDUCE COSTS  
IN YOUR SLICED BACON DEPARTMENT  
IT SAVES 50% IN LABOR  
IT SAVES 2% IN PRODUCT

LABOR IS SAVED by the automatic skinning of green or smoked bacon bellies. It is done quickly and neatly. A 1½ H.P. motor drives the machine at a uniform rate of speed.

PRODUCT IS SAVED by the clean cutting of the fat from the rind. It would be impractical for the most expert knifeman to try to accomplish the same saving.

THE OPERATION is simple. It requires very little practice for an operator to make the WHITE BACON SKINNER a valuable asset to your sliced bacon department.

Write for prices and descriptive literature

## Sam B. White

118 Everett Ave.

Providence, R. I.



BALTIMORE, 4/29/25.

Kesslin Brothers  
Eastern Representative,  
The Cinn. Butchers Supply Co.,  
Baltimore, Md.

Gentlemen:-

We are herewith pleased to inform you that the installation of the Baby Boss Grate Dehairer has proven beyond our expectations, and so feel it our honest duty to let you have this information.

Your Mr. J.T. Kesslin told us the machine was guaranteed to dehair forty five (45) hogs per hour, and the first day he operated the machine we delivered sixty five (65) hogs in the first hour with six (6) men doing the work, instead of spending five (5) hours by the old hand method.

Our hogs are clean and white and free of scurf, which was greatly to our surprise.

There is one more feature, we must add, after using the machine five (5) months, we did not spend a penny for up keep, only for electric current used to operate.

Trusting that we may be a Booster for the "Boss" Machines, we remain,

Respectfully,

*John G. Frederick & Son,*

Photographs shown were taken at the plant of John G. Frederick & Son.

The one to the right shows a hog cleaned clean and white by machine and deposited onto gambreling table.

With a "BOSS" Dehairer, the hard work of scraping hogs by hand is turned into playwork.

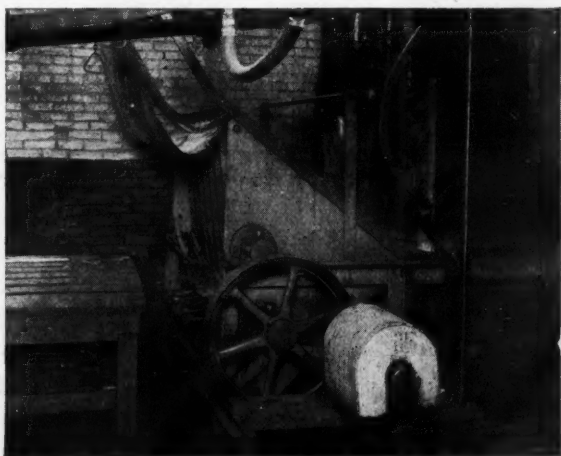


Illustration to the left shows the installation of "BABY BOSS" Hog Dehairer between scalding tub and gambreling table.

Scalded hogs are lifted into the machine by tub throw-in. When clean, they are tilted onto gambreling table and the machine is ready for the next hog.

Simple, but highly effective

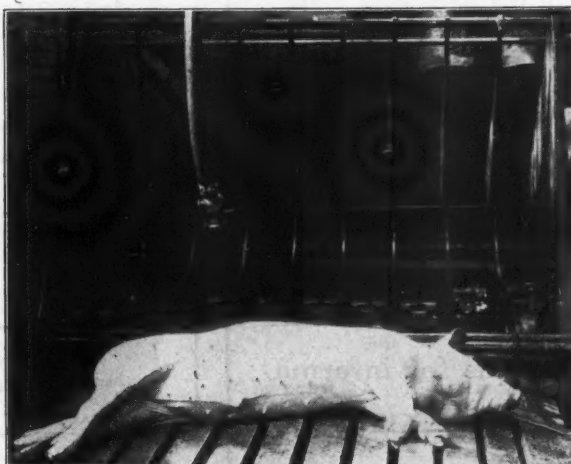
# Read! Read!

What one user of a "BOSS" Hog Dehairer says about the perfect work of his machine.

Over 400 other users of "BOSS" Hog Dehairers throughout the world substantiate that their machines clean hogs the fastest, the cheapest and the cleanest.

"BABY BOSS," "BOSS" Grate, "BOSS" U and "BOSS" Jumbo Hog Dehairers have capacities of 40 to 1000 hogs per hour.

Use the "BOSS" and save the loss



## THE CINCINNATI BUTCHERS' SUPPLY CO.

CHICAGO BRANCH  
3907-11 S. Halsted St.

Killing  
Outfits

Manufacturers  
"BOSS" Machines

Sausage & Rendering  
Outfits

Factory and Main Office: 1972-2008  
Central Ave., CINCINNATI, OHIO





Iron Recessed Plate Press

## Filter Presses

FOR LARD & OIL REFINERIES  
BEEF EXTRACT, GLUE &  
SOAP MANUFACTURERS

Tankage and Curb Presses

PACKING HOUSE MACHINERY  
AND EQUIPMENT

Write for Information and Prices  
**William R. Perrin & Company**  
Fisher Building Chicago, Illinois

When YOU want

*"More land per hog"*

Use Bannon Separators  
In the Rendering Plant

Over 60 in Use

Save Product Save Labor  
Save Time

Write

## THE BANNON CO.

32 Illinois St., Buffalo

Write us for informa-  
tion and prices on

H. & H. Electric Ham Marking Saw  
H. & H. Electric Pork Scribing Saw  
H. & H. Electric Beef Scribing Saw  
H. & H. Electric Fat Back Splitter

Calvert Bacon Skinner

United Improved Sausage Molds

Monel Metal Meat Loaf Pans

Adelmann Ham Boiler

Jelly Tongue Pan

Maple Skewers

Knitted Bags

## Best & Donovan

332 South Michigan Blvd.  
Chicago, Ill.

Two Pickling Vats  
for Price of One

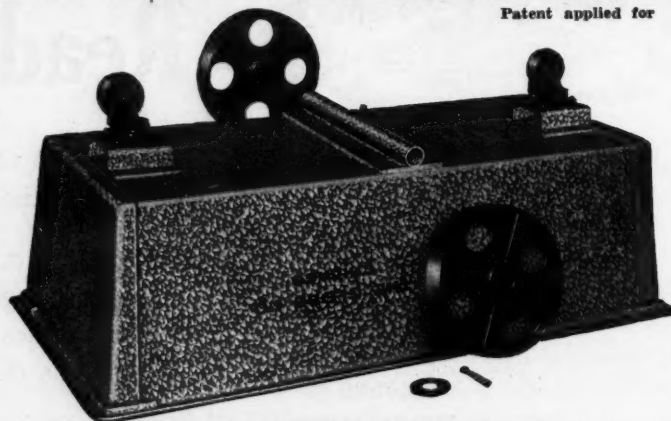
"Ideal" Storage Vats—for pickling and curing meat

**United Cooperage Co.,** 1115 Fullerton Ave.  
Chicago, Ill.

Orders given prompt attention

## The Globe Truck Under-Construction

Patent applied for



Globe  
Trucks  
Are  
The  
Most  
Sanitary  
Trucks  
Made

Send  
Us  
Your  
Inquiries

All Globe Constructed Trucks Eliminate  
All Bolts and Rivets From Body

## THE GLOBE COMPANY

Manufacturers of Packinghouse Equipment  
822-26 W. 36th Street, Chicago

## Galvanized Steel Containers



Made in  
one piece  
of 22-gauge  
galvanized  
steel,  
reinforced  
around the  
top  
with 7-16  
steel rod.  
Handles  
are so  
constructed  
that they  
will not  
cramp or  
pinch the  
hands.  
Designed  
to meet  
rigid  
packing  
house  
specifica-  
tions.



No. 1  
Cutting  
Room  
Container  
15 in. dia.;  
15 in. high.  
Ea. \$2.00



No. 2  
Cutting  
Room  
Container.  
15 in. dia.;  
15 in. high.  
Ea. \$2.50.



No. 3  
Sausage  
Room  
Container.  
15 in. dia.;  
15 in. high.  
Ea. \$2.60.

Stock size, 28" long, 14" wide, 11" deep, \$2.75  
F.O.B. Dubuque, Iowa. In lots of 24 or more,  
\$2.50 each.

**Dubuque Steel Products Co.**

Sheet Metal Dept.

KRETSCHMER MFG. CO. Dubuque, Iowa

## DAY Meat Mixers For Thorough Stirring

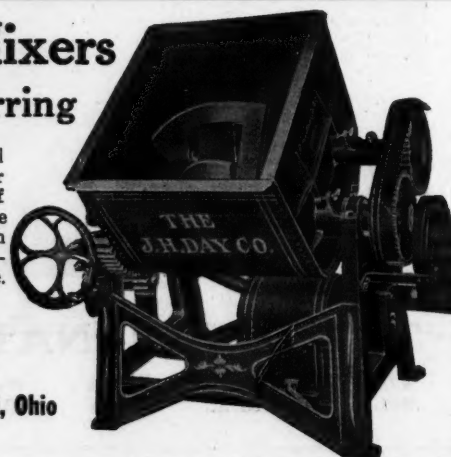
In the preparation of sausage and  
mince meat products the agitator  
in a DAY Meat Mixer, because of  
its special design, will so rotate the  
ingredients as to insure thorough  
blending and consequently fine fla-  
vor. Eliminates leakage and waste.  
Built for long service.

SEVEN SIZES—50 lbs. to 1,000 lbs.

Write for details and prices

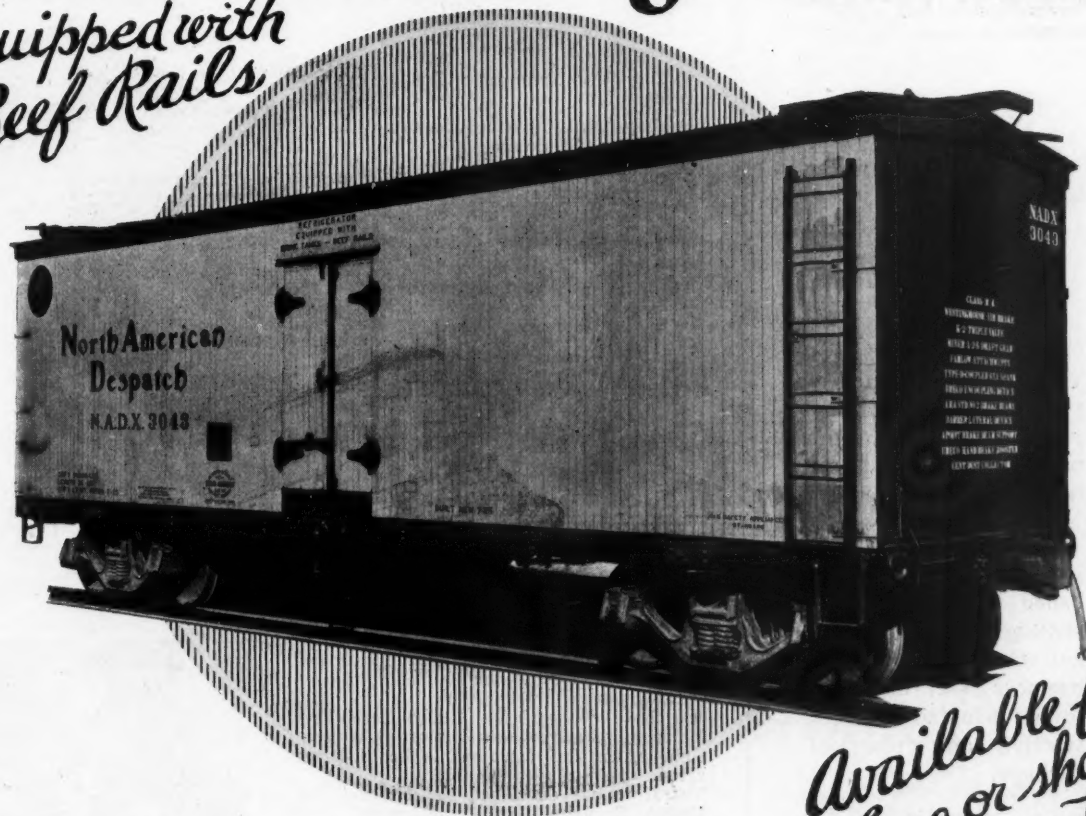
**THE J. H. DAY CO., Cincinnati, Ohio**

Offices in Principal Cities.



# Brine Tank Refrigerator Cars

*Equipped with  
Beef Rails*



*Available for  
Long or short  
Term Lease*

Consider the sound advantages you as a shipper receive when you make use of NORTH AMERICAN Refrigerator Car Leasing Service:

You have at your command a single car or a fleet of cars, according to your needs.

You lease these cars for long periods or short periods as requirements dictate.

The cars you receive are late-model cars of most advanced design—built according to approved engineering principles and maintained in first-class condition in our own shops at Chicago, Tulsa, Coffeyville (Kan.) and New Orleans.

You have the full use of the cars you need without the heavy capital outlay involved in buying—without depreciation charges—without amortization or obsolescence worries—without seasonal idleness of expensive equipment and without upkeep troubles.

**Get in touch with us for rates and other details. No obligation.**

## NORTH AMERICAN CAR CO.

327 S. La Salle St.

Chicago, Ill.



We also have available, for long or short-term lease, Provision Cars and Tank Cars. Rates on request.

Our car repair shops are equipped to handle any job from lettering to complete overhauling. Modern equipment—expert workmen.

# North American

## CAR LEASING SERVICE

CHICAGO • TULSA • NEW ORLEANS

## KLEEN KUT

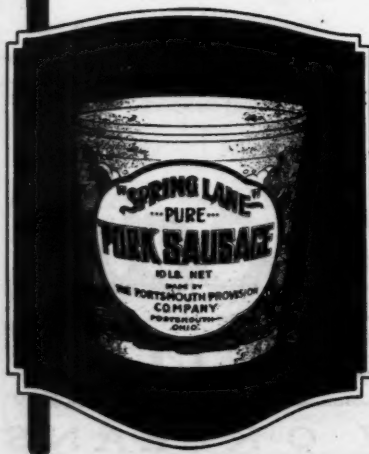
### *The Package That Sells Its Contents*

Our Package Experts developed the practical package for merchandising Sausage Meat. This package won instant favor with packers everywhere.

Packers that have established their own brand sausage meat on the market, that sought added business with increased profits adopted this attractive and practical package.

It keeps its contents fresh and clean. Appeals to the dealer and consumer. Easy to fill and empty. Self-sealing lid. Printed with your own label in one or more colors. Asking for samples and package suggestions in no way obligates you.

**Mono Service Co.**  
NEWARK NEW JERSEY



## High Powered Choppers

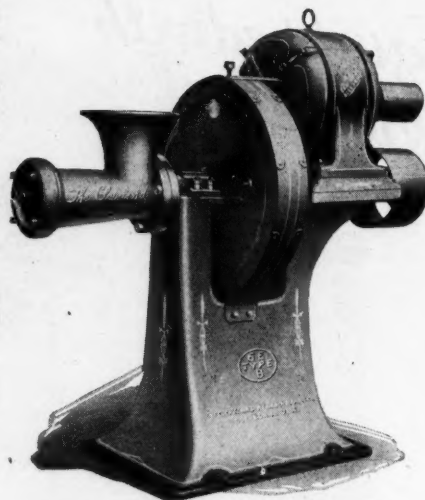
THE line of Cleveland KLEEN-KUT Choppers are indeed profitable installations to the user.

1. They are exceptionally well made thruout.
2. Many special patented features that are expense savers.
3. Equipped with pulleys, if desired, which provide a complete power plant for silent cutter and mixer.
4. More product for dollars invested.

The name and location of these power plants in operation near will be gladly supplied upon request.

**The Cleveland  
Kleen Kut Mfg. Co.**

CLEVELAND, OHIO, U. S. A.



## Special Outfits for Packers

As a result of a long study of the requirements of packers, we now have two outfits especially designed for branding livers, bacon sides, sweet pickled meats, etc., in packing plants.

We first developed the Jumbo Torch, but in some plants where branding is continuous, the fuel tank had to be filled too often.

Therefore, we developed the Everhot No. 1500-A Branding Outfit, illustrated. This consists of a torch with a separate tank hung on a wide strap, which may be swung over the shoulder or hung on a hook; or if desired, it may be laid on the floor. It will operate in any position and holds a full gallon of gasoline. The Everhot is a lightweight branding tool, which can be used continuously for long periods without replenishing the fuel.



Write for full details regarding these new packers outfits.

**EVERHOT**  
America's Brand Makers  
**EVERHOT**  
MANUFACTURING CO. MAYWOOD, ILLINOIS

## Important Change

Note that 3½% Cereal can now be used in all Inspected Establishments.

Added amount of Cereal makes it important what kind of Cereal you use. GRIFFITH'S PROCESSED FLOUR is safe in any amount. It will not sour. It adds to the quality of your product.

**The Griffith Laboratories**

4103 S. La Salle St.,

Chicago, Ill.





## "Get the Aroma!"

**A**TOP the counter—as well as in the pan—the consumer "gets the aroma" if your bacon is wrapped in transparent Cellophane. Its appetite appeal is instantaneous. Like magic it transforms a staple into a delicacy.

In a super-wrap of Cellophane, sliced bacon looks as though it had just been cut. It can be kept on the counter without fear of flies, dirt and contamination.

Cellophane-wrapped food products offer a new item for those who appreciate the importance of unit sales. It will introduce *your* product at its very best.

Cellophane is a new wrapping material—unusual because it's absolutely transparent. It is strong, impervious to grease or dirt, and comes in many colors and embossed patterns.

*Let us convince you how Cellophane will increase the sales of your product. Send us a sample and we will return it in a transparent wrap.*

### DU PONT CELLOPHANE CO., Inc.

Sales Offices: 40 West 40th Street, NEW YORK CITY

Plant and Executive Offices: BUFFALO, NEW YORK

*Canadian Agents:*  
WM. B. STEWART & SONS  
64 Wellington St., W., Toronto, Canada

# DUPONT CELLOPHANE

REG. U. S. PAT. OFF.

## One of the Largest Packers in the World

Has bought 12 large Hottmann Combination Meat Cutters and Mixers within the past 12 months; and more orders on the way: This is a clear case of the survival of the fittest, and the result of years of comparative tests along with every known make of meat cutting machine.

*Our expert is at your service. Write and ask for him.*

**THE HOTTMANN MACHINE CO.**


**3323-3343 Allen St., Philadelphia**

**MATHIESON Chemicals**

Anhydrous Ammonia  
Aqua Ammonia  
Caustic Soda  
Soda Ash  
Liquid Chlorine  
Bleaching Powder

*The MATHIESON ALKALI WORKS Inc.*  
250 PARK AVE. NEW YORK CITY

PHILADELPHIA  
PITTSBURGH  
CHICAGO  
CHARLOTTE

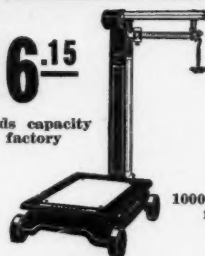
Deal Direct with  *The Manufacturer*



Arrow-tip Beam  
retains accuracy

**\$16.<sup>15</sup>**

500 pounds capacity  
f.o.b. factory



1000 pounds capacity  
f.o.b. factory

**\$18.90**



Easy-reading Poise  
casts no shadow

### Use the Scale of Proved Accuracy

In-built quality is reflected in every detail of the Fairbanks Portable Scale. Note the unmatched refinements, not to be had in any other scale in its price class. A scientifically designed easy-reading poise which casts no shadow makes for quicker and more accurate readings. The arrow-tip beam is designed to retain accuracy and makes readjust-

ment unnecessary. All vital parts are rust proof.

Only enormous production—the result of universal preference for the Fairbanks—makes it possible to build scales of this uncompromising quality to be sold at these low prices.

See your dealer or write for complete information.

### FAIRBANKS SCALES

New York  
Broome and Lafayette Streets

Chicago  
900 S. Wabash Avenue

And forty other principal cities in the United States.

1359-A

**CORK  
INSULATION**

There is a good reason why experienced engineers, architects, and owners have been favoring us with their business and why they specify "Crescent" (100% pure) Corkboard.

Write for complete information.

**United Cork Companies**  
Plant at LYNDHURST, N. J.

**BRANCH OFFICES**

New York,	Pittsburgh, Pa.
N. Y.	Chicago, Ill.
Philadelphia,	Boston, Mass.
Pa.	St. Louis, Mo.
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Ohio	

**AGENTS**

Seattle, Wash.	Milwaukee, Wis.
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*The* **UNITED STATES  
CAN Co.** CINCINNATI



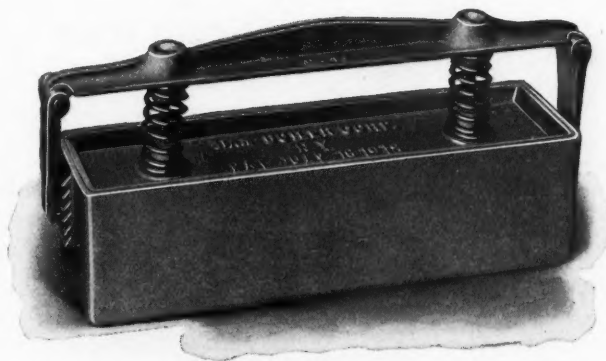
**Manufacturers of  
Lithographed Lard  
Pails, Cans and Sheet  
Iron Lard Drums**

Our customers are  
our best advertise-  
ment

We originate and  
design labels that will  
sell your goods

*Write us for complete information*

# Large Profits in Fine Butchery



The American people are fast losing their old suspicion and prejudice towards the products of fine butchery. Many packers are learning that this

department is becoming one of the most profitable.

A nutritious meat or tongue loaf<sup>®</sup> produced in our D-1 Boiler will have a ready sale among restaurants, lunch counters, delicatessens and local butchers. It has a square cut to fit sandwich bread.

Be the first in your locality to produce this big seller.

## Ham Boiler Corporation

1762 Westchester Ave.

New York

Factory, Port Chester, N. Y.

*European Representatives: The Brecht Co., 6 Stanley Street, Liverpool, and 12 Bow Lane, London.*

*Canadian Representatives: Gould, Shapley & Muir Co., Ltd., Brantford, Ontario.*



**REX BRAND**  
*The King of Nitrates*

**Double Refined Nitrate of Soda**  
**Prompt Shipment**

**STAUFFER CHEMICAL CO.**      **SAN FRANCISCO SALT REFINERY**  
 CHAUNCEY, NEW YORK      SAN FRANCISCO, CALIFORNIA  
**CHICAGO OFFICE: 111 W. WASHINGTON ST.**

Complies with  
B. A. I. Requirements      Write for Prices  
Immediate Deliveries

**HY-GLOSS**  
 MARGARINE CARTONS

**Protect the  
Product**

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 Everything  
Wears  
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**BACKUS**  
**Baskets**  
 OUTWEAR  
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**Standard 1500-lb.  
Ham Curing Casks**



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**These features mean better Hams**

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**Makes perfect straight Hams and Meat Loaves**  
**A. Rispel & Company**  
 Manufacturers of many types and sizes of Ham Retainers  
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Strong elastic springs make act.      Guide prevents Hams from setting lopsided.      Heavy spring case holds tipping.      Made of best cast aluminum.

Will give one for trial to prove its merits.

**The Stockinet Smoking Process**  
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To get large sales, your Mr. Quality should have the assistance of Mr. Stockinet appearance.

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## Decorticated Black Pepper

exclusively, don't you think it worth while for you to investigate?

Write for full particulars on this celebrated product

Unequalled for Flavoring in All Meat Products

The Woolson Spice Company

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"Spices Ground Up to a Certain Standard—Not Down to a Certain Price"

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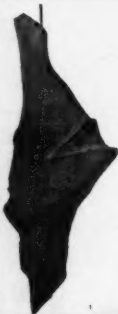
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colors have resulted in increased sales. Investigation of the results obtained by a number of sausage makers will prove this statement.

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to conform with demands of all localities.

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513 Hudson St., NEW YORK, N. Y.

**M. ETTLINGER & CO., Inc.**

Importers, Exporters and Cleaners of Sausage Casings. A large  
stock of all kinds of casings constantly on hand

Established 1903

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14 Casing Cleaning Factories Throughout Australia  
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MANUFACTURERS  
Beef, Sheep and Hog Casings  
all Descriptions  
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## Because They Are Killing Folks

You are to be required to put elevator counterweights in a Boiler Plate casing.

**The Ridgway Elevators Require No Counterweights  
The Water Does the Counterbalancing and Does It Beautifully**

The big counterweights that fly up and down the hatch by the side of the elevator cage are a continual menace to life and limb.

Every once in a while they kill or injure someone.

The starting and stopping of the great masses of cast iron bring tremendous and destructive strains upon the counterweight ropes.

**The Static Head of the Water Counterbalances the Ridgway Elevator.**  
How?

Working low pressures—that of the boiler 50-150 lbs. mostly—our cylinders are necessarily of large diameter and thus permit this wonderful counterbalancing.

For example:—

Take an elevator with a 30 inch lifting cylinder and 50 ft. lift. By putting the water cylinder upon the upper flow we get a pressure due to head in the lifting cylinder of about 25 lbs. to the square inch. This would give a counterbalancing function of 17500 lbs.—if we wanted to use it all. Catch on?

As the circus man would say "THIS ONE FEATURE ALONE IS WORTH THE FULL PRICE OF ADMISSION."

Say, is it any wonder the Big Fellows are so keen to

**"HOOK 'ER TO THE BILER"**

**Craig Ridgway and Son Co.**

*Elevator Makers to the folks who know*

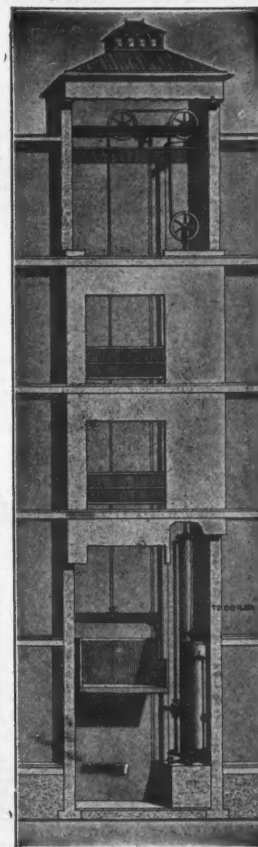
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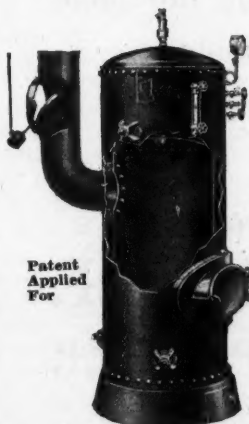


Direct Acting



Efficiency, Economy, Durability is Guaranteed when You Install a

## Gem Flueless Boiler



Patent  
Applied  
For

No Flues or Tubes To Clean and Repair  
Raises Steam Quicker and at a Lower Cost  
What does this mean to you?

"Best boiler used in 30 years."

"Saving \$1.20 a day with our Gem."

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"We are operating our 10 H.P. Gem for less than our 5 H.P. flue boiler."

### OTHER IMPORTANT FEATURES

Best Boiler for Hard Water

Built for Dependable Service

Good for 100 lb. Pressure

Complies with A. S. M. E. Code

**EVERY GEM IS FULLY GUARANTEED**

Stop Throwing Your Money Away on Repair Bills

Your First Cost Is Your Last Cost with a Gem  
Flueless Boiler

Send for Descriptive Bulletin 125

**THE GEM CITY BOILER CO.**

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Established 1895

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## A Guaranteed Water Supply for Packing Plants



Layne engineers contract to construct a well and deliver you an operating well system producing a guaranteed quantity of water on a basis of **Water Or No Pay.**

The Layne high capacity pump is the most economical equipment to pump all the water any well will produce.

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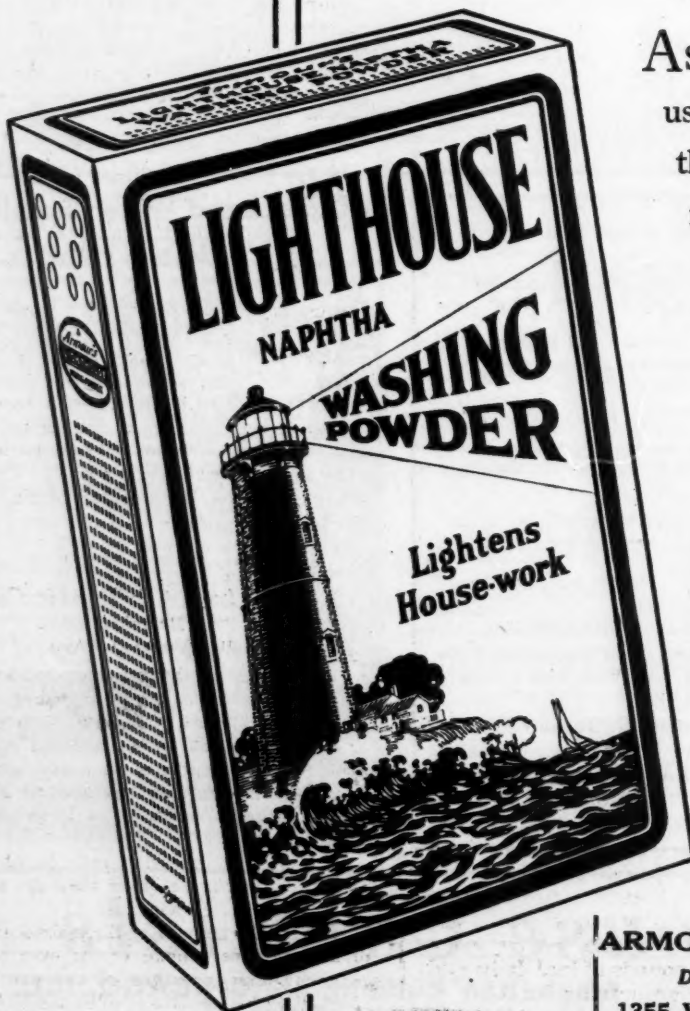
**Packing House Chemists**  
CHEMICAL & ENGINEERING CO - Manhattan Building - CHICAGO, ILL.

See page 63 for Classified Advertisements.



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## *Armour's* **LIGHTHOUSE WASHING POWDER**



AS a general cleansing agent for use throughout the entire Plant, there is none more efficient and more economical. Sold in 25 lb. pails, 100 lb. kegs and 250 lb. barrels. Any of our 400 Branches can supply you, on short notice, with

*Armour's*  
**LIGHTHOUSE  
WASHING POWDER**

*—Saves You Time,  
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**ARMOUR AND COMPANY**

*Dept. of Laundry Soaps*

1355 W. 31st St., Chicago, Ill.

# THE NATIONAL PROVISIONER

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

PUBLISHED EVERY SATURDAY

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Vol. 73

Chicago and New York, November 21, 1925

No. 21

## *Weighing in the Packing Plant*

### **Weights Should Be Closely Checked To Avoid Giving Away Product— Little Losses Mount Into Big Wastes**

#### **V— Keeping Down Over-Weights**

How many one-pound packages can you get out of 100 pounds of product?

On first thought one would be inclined to answer, "Why, 100, of course."

But can you?

You will be lucky to get 98 one-pound packages out of 100 pounds of product!

This is due to the fact that a slight overweight is usually given in each package.

#### **Underweights are Costly.**

Packages that are underweight hurt the reputation of the firm putting them out. One underweight will do a great deal more harm than a thousand overweights can overcome.

Therefore every precaution is taken to see that no package is short weight. To be sure of accomplishing this result the tendency is to be on the safe side, and give slight overweights.

It is these small overweights, repeated many times each day, that mount up into large figures. In a plant turning out, say, 5,000 one-pound packages of various products per day, an unnecessary overage of as little as one-fourth of an ounce per package means that over 78 pounds of product has been given away, with no return for it.

#### **Don't Give Product Away.**

While one-fourth of an ounce seems to be a small amount, it is far too much to give away with each one-pound package. A tolerance of one-eighth of an ounce over and one-sixteenth under will give each package full weight, and will cut down unnecessary waste.

In the following article, one of a series written for THE NATIONAL PROVISIONER by a well-known weighing expert, the question of accurate

weighing of small packages is taken up.

The first article, published January 17, 1925, told of the importance of employing and training only the highest type of men to operate packinghouse scales.

The second, February 28, 1925, discussed packinghouse scales, their selection, proper installation and care.

The third, in THE NATIONAL PROVISIONER of May 16, 1925, took up the very important question of "tolerances," and explained their importance in packinghouse weighing.

The fourth, September 26, 1925, told of the advantages of a separate check weighing force, and gave directions for starting and operating such a department.

Reprints of these may be had by subscribers by sending 5c in stamps to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

### **Getting the Most Out of a Hundred Pounds**

By F. S. Hebden.

Those who have tried it know that it is impossible to weigh out 100 one-pound packages from a bulk lot of 100 pounds.

In other words, if we accurately weigh out 100 pounds of lard in a drum, and then put this lard up in accurately-

weighed one-pound packages, we could not fill 100 packages.

Even though the work was done on comparatively fine balances and by an experienced person, we would be fortunate if we could weigh out 99 packages. If the work was done on average good commercial scales we would be doing very well to get 98 packages.

#### **Product Lost in Weighing.**

This is a clear case of getting out less than we put in. The reason for this is that we must always give a full pound in each unit. This is very difficult without giving something over a pound in each unit.

When we weigh out a full pound—as indicated by the scale—we necessarily add enough to overcome the friction of the levers.

This friction varies in different scales. It may be very slight in well-made scales, in which case our overweight may be very small—an excellent condition.

In many cases, however, the friction in the levers may be enough to make an appreciable error. When we weigh a full pound on such scales we have actually given an overage, although the scale may indicate an exact pound.

#### **Individual Loss is Small.**

In speaking of appreciable errors in connection with one-pound packages, we do not mean ounces or any such amounts. It cannot be too often repeated that, while three-sixteenths of an ounce seems a trivial amount, this overage on one pound packages amounts to more than one per cent.

Such an error is easily made on many small commercial scales if they are not carefully inspected and used.

If the small amount of three-sixteenths of an ounce per pound equals over one per cent, then overages of one-quarter, one-half or three-quarters of an ounce are certainly beyond the limits of good business.

The small overages must be considered in their relation to the total amount of

### **Giving Product Away?**

If you knew that someone in your plant was giving away nearly 80 pounds of product free every day to one of his friends, it wouldn't take you long to stop it, would it?

Yet you may be losing that much over your scales without knowing it.

If you are putting out, say, 5,000 one-pound cartons of lard daily, and each carton is only one-fourth of an ounce overweight, you are giving away over 78 pounds of lard daily, and are getting nothing for it.

Think it over, Mr. Packer! Are you wasting valuable product?



which they are a part, and not as individual amounts. Many packing houses put up over 5,000 one-pound packages of various products each day.

It is only necessary to multiply the overages per pound by the total number of packages to see that with this production an unnecessary overage of a quarter ounce per package means that **something over 78 pounds has merely disappeared** when it might have been marketed.

To get the greatest possible yield out of a given lot is, in fact, a very simple matter. It is only necessary to weigh carefully and correctly on good scales of suitable capacity.

#### How to Weigh With Small Loss.

The real difficulty lies in the practical application of this rule. To help in promoting the "low loss" operation the following suggestions will be helpful:

1. The scale used for weighing or checking small packages should be of first-class manufacture, and have a capacity very little greater than the load to be weighed.

2. Each package must be individually accurate. You cannot depend upon averages. They will never work out to the satisfaction of all parties.

When the "average" spirit is allowed to creep in it is almost certain to result in more or less careless, slipshod weighing. This in turn will nearly always result in a loss of profit, because short weights bring complaints while over weights will not.

The careless employe will naturally err on the side which is likely to give him the least trouble.

#### Does Not Appreciate Over-Weights.

Bear in mind that the average customer, who constitutes the great mass of the trade, does not appreciate over-weights, for the reason that he does not know he is getting them.

A very small proportion of the ultimate consumers actually weigh and check the goods they buy. The package is marked "1 pound net weight," and the customer has confidence enough in the manufacturer to believe he is getting just that.

He does not expect any more; he does not pay for any more, and if it is there he does not know it. Thus the manufacturer's reputation is not advanced and part of his profit is lost.

One discovered short-weight package will do the manufacturer's reputation more harm than can be counterbalanced by a thousand undiscovered over-weight packages.

#### Give Away 32 P. C. of Profit!

If you give away only one pound of product out of every 100 pounds manufactured, you are losing one per cent of your product, with no advertising or other advantage to offset the loss of profit.

It might be well to repeat here that **one per cent loss of gross product** which sells for 15c per pound, on a three per cent turnover profit, equals **over 32 per cent of the profit.**

Automatic machines are in extensive use for measuring such products as lard, butter, oleo, etc., but the many slight

changes in the specific gravity or bulk of these products makes it necessary to keep them adjusted very closely.

When they are working under average commercial conditions they require a check of the packages filled if close accuracy is to be expected. This requires labor, of course. But if we are to give a full pound in each package, and at the same time avoid giving away a large part of our profit, the labor will be paid for many times in a year.

#### Value of Check Weighing.

One good scaler can, with proper equipment, easily check-weigh and correct 600 packages per hour. His rate may be 60c to 70c per hour.

If through his activity we can be sure of no underweights, we may credit him with avoiding the many troubles resulting from short weights. This is one point.

The next point is that he may save as little as one-fourth of an ounce per package, which, while not a large quantity, will pay double the scaler's 70c rate at 15c per pound. This would be desirable and profitable from every standpoint.

The saving of one-fourth of an ounce per package as allowed above is very small. In practice the saving is likely to average much more.

(The important subject of "Check Scaling" was covered in full in the fourth article of this series, in THE NATIONAL PROVISIONER of Sept. 26, 1925. Reprints may be had by subscribers by sending a 2-cent stamp to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.)

## Scales and Profits

How much do your scales and scalers cost you every year?

Are all your scales accurate and of the proper capacity—your scalers conscientious and well-trained?

Do you keep your scales operating within certain narrow "tolerances"?

**Scales and their operators play a big part in your profit or loss for the year!**

Reprints have been made of four articles which have appeared in THE NATIONAL PROVISIONER on "Weighing in the Meat Plant." In them the selection of scales, training of scalers and the troublesome question of tolerances are discussed. Other articles are to follow.

They may be had by subscribers by filling out and sending in the attached coupon, together with 10c in stamps.

The National Provisioner,  
Old Colony Bldg., Chicago.

Please send me the reprints on  
"Weighing in the Meat Plant."

Name.....

Street.....

City..... State.....

Enclosed find 10c in stamps.

If you enforce a tolerance of one-eighth ounce over and one-sixteenth ounce under, which is not difficult to do, you will know that you are giving full weights without sacrificing profits.

**Not the least important item in the present subject is the interest and vigilance required on the part of those in authority.**

The employes will certainly not appreciate what a quarter ounce per package means unless it is put up to them in a very clear and certain way. Mere routine instructions from the office will seldom change conditions permanently.

#### EXPORT COMMISSION SALES.

The attention of exporting packers is called to the fact that, according to the mutual understanding of the Institute of American Meat Packers and provisions trade organizations, all sales to commission merchants at New York and elsewhere should be on a strictly cost and freight basis, and subject only to established rules and practices for domestic trade.

Furthermore, packers are willing to furnish Board of Trade or official certificates as to inspection and weight of shipments at buyer's expense; that such certificates shall be final and no claims for loss in weight or of inferior quality shall be entertained after the goods have been shipped.

It was felt by the Committee on Foreign Relations and Trade of the Institute that as the seller loses control of the goods after shipment, he could not be expected to assume responsibility for weight and condition at foreign destination when sold by such commission agents.

#### POWER BUYS PRIZE HOGS.

Twenty-six litters of hogs, each weighing a ton or more, were exhibited at the Tennessee State Fair this fall, at which one of the greatest fat hog shows ever staged in the South took place.

These litters ranged in weight from 2,018 lbs. to 3,701 lbs. The smallest number of hogs in a litter was 8 and the largest 13. The greatest profit was made on the largest and heaviest litter, amounting to \$430.79. The lowest profit, \$127.36, was on a litter of 10 hogs weighing 2,300 lbs. The profit on each of the other litters ranged between these two extremes and seemed to have little relation to the number of pigs in the litter. The smallest litter of eight made a profit of \$171.17.

The Power Packing Plant, Nashville, Tenn., bought these hogs, and public acknowledgment was made of their liberality in making the purchases.

#### ARGENTINE BEEF SLAUGHTERS.

Cattle slaughterings in Argentina for the seven month period January-July amounted to 2,053,645, or a decrease of 16 per cent compared with the unusually large number slaughtered during the same period last year.

The number of sheep, however, increased from 2,279,000 in the first seven months of 1924 to 2,591,000 during the corresponding period of 1925 or an increase of 14 per cent.



## Packers Begin Regional Trade Meetings

Regional meetings of packers in eighteen important packinghouse centers throughout the United States will follow the meeting of the Regional Committee of the Institute of American Meat Packers which will be held in Chicago on Friday, December 4.

The Regional Committee of the Institute, as explained in last week's issue of THE NATIONAL PROVISIONER, was formed in pursuance of a plan unanimously adopted at the last convention.

In accordance with the action of the convention, President Oscar G. Mayer has divided the whole membership into twenty-seven regions and appointed a chairman for each region. All of these chairmen, plus the members of the Executive Committee, ex-officio, constitute the Regional Committee.

### Planning the Circuit Meetings.

Two departmental directors of the Institute will attend each local meeting, and make the services of their departments directly available to the members. For purposes of routing, five circuits have been arranged among various packinghouse centers, and meetings will be held as follows:

#### CIRCUIT NUMBER 1.

Region	Place	Date
Michigan	Detroit	Mon., Dec. 7
Buffalo	Buffalo	Tues., Dec. 8
Cleveland	Cleveland	Wed., Dec. 9
Cincinnati	Cincinnati	Thurs., Dec. 10
St. Louis	St. Louis	Fri., Dec. 11

Dr. W. Lee Lewis, director of the Department of Scientific Research, and R. H. Hess, director of the Department of Industrial Education, will tell members at these meetings what services are available from their departments.

#### CIRCUIT NUMBER 2.

Region	Place	Date
Pittsburgh	Pittsburgh	Mon., Dec. 7
Philadelphia	Philadelphia	Tues., Dec. 8
Baltimore	Baltimore	Wed., Dec. 9
New York City	New York	Thurs., Dec. 10
Boston	Boston	Fri., Dec. 11

At these cities Miss Gudrun Carlson, director of the Department of Home Economics, and John C. Cutting, director of the Department of Retail Merchandising, will be the Institute staff representatives and will explain to the members in attendance what services are available from their departments.

#### CIRCUIT NUMBER 3.

Region	Place	Date
Iowa-So. Minn.	To be announced	Mon., Dec. 7
Omaha	Omaha	Tues., Dec. 8
Twin Cities	St. Paul	Wed., Dec. 9
Wisconsin	Milwaukee	Thurs., Dec. 10

The services available to the membership from the Department of Packinghouse Practice and Research and the Department of Purchasing Practice will be explained to those in attendance at the meetings in the cities listed by H. D.

Tefft and H. L. Osman, directors of the respective departments.

#### CIRCUIT NUMBER 4.

Region	Place	Date
Indiana	Indianapolis	Mon., Dec. 7
Kentucky	Louisville	Tues., Dec. 8
Tennessee	Nashville	Wed., Dec. 9
Southeastern	Atlanta	Fri., Dec. 11

H. R. Davison, director of the Department of Waste Elimination and Live Stock, and Frank L. DeLay, director of the Department of Organization and Traffic, will inform members in attendance at the meetings in the cities in the fourth circuit of the services available from their respective departments.

Complete programs for all of the meetings in the cities named are being arranged by the regional chairmen. It is expected that there will be a full attendance of members in each district. Members of the Institute can learn from their regional chairman the time and place of each meeting.

### ARMOUR OPENS TWO PLANTS.

Early in November Armour and Company opened two new packing plants, one at Huron, South Dakota, the other at Fargo, North Dakota. Each of the new plants has a daily capacity of 3,000 hogs.

From an operating standpoint these new plants are of no little consequence, inasmuch as they will add materially to the number of hogs the company can purchase and convert into meat products for distribution via car routes and branch houses.

### Key Men of the Industry

#### REGION NO. 1—NEW ENGLAND.

These are the Regional Chairmen of the Committee on Trade Extension of the Institute of American Meat Packers. Each in his district heads up a practical, effective working organization in touch with Institute activities.



F. S. SNYDER

(Batchelder & Snyder Co., Boston, Mass.)  
Regional Chairman, New England District.

Both of the new Armour plants were formerly cooperative ventures, and had been closed down for the past three years. Armour engineers visited both plants and numerous changes were effected, improvements made, and the plants completely renovated. Each plant has a capacity of about 350 hogs per hour.

Cattle and sheep handling equipment also has been installed, but Armour officials state that they do not expect to operate heavily in these departments at present. Both plants are in hog territory and are primarily for pork production. Both plants are on main-line railroads, Huron being on the Northwestern's Black Hills division, while Fargo is served both by the Great Northern and the Northern Pacific.

#### Public Pleased at Openings.

Formal openings of both plants were gala events. Citizens and civic organizations of every description contributed in a large way to the success of the occasion. Public barbecues were held at both plants. Civic leaders, Armour officials and railroad executives were on the speaking programs.

Among those from Armour headquarters at Chicago who participated in the Dakota celebrations were vice-presidents Arthur Meeker, Lester Armour, A. Watson Armour and Frederick W. Ellis; W. P. Hemphill, comptroller; M. D. Harding, assistant general superintendent of all Armour plants; W. C. White, general manager of the Chicago plant; F. J. Reynolds, purchasing agent; Allen McKenzie, director of motive power; T. F. Driscoll, advertising manager; Edward N. Wentworth, director of the live-stock bureau; and R. D. McManus, director of public relations. General managers E. S. Waterbury of Omaha, H. C. Carlson of Kansas City, F. M. Sherwood of Sioux City and W. E. Renfro of St. Joseph also were in attendance.

President F. Edson White, H. S. Johnson, head of the produce department; Philip L. Reed, treasurer, and John E. O'Hern, general superintendent of all Armour plants, were special speakers on the Fargo program. A welcome, or rather a series of welcomes, was extended the Armour delegation by Governor Gunderson, Commissioner of Agriculture Meyers, and spokesmen for the Association of Commerce, along with other notables of the Dakotas interested in the development of the twin-states' packing industries.

#### DENVER AS SHEEP MARKET.

The importance of Denver as a sheep market is indicated by the fact that in the first ten months of 1925 more than 2,000,000 head had been received on that market. In spite of the large receipts, orderly marketing has been conducted and unusual price breaks avoided. In addition to the slaughterers operating at the Denver yards, lambs have been bought on that market for shipment to many other points. Armour and Company have increased their facilities at Denver for handling lambs, so that some 400,000 more can be slaughtered annually.

## Meat Packing Classes at Outside Points

Forty-five employees of Henneberry & Company, Arkansas City, Kansas, are taking evening courses in meat packing this winter. This company was a pioneer in the adaptation of the educational plan of the Institute of American Meat Packers to the requirements of packing establishments so located as to be unable to take advantage of the facilities available at large packing centers which have been made "educational centers" of the industry.

With the co-operation of the Institute and the Kansas State Board of Vocational Education, Henneberry & Company organized last year a class in "Packing House Operations," consisting of thirty of its more ambitious and industrious young men. This was an evening class, meeting once each week for a period of two hours, using text materials which have been worked up by the Institute in its educational work in Chicago.

The class was under the direction of instructors familiar with the industry, and was supervised by the State Director of Vocational Education. This entire group was graduated from the elementary course last spring.

### Class Much Larger Than Last Year.

Word now comes from president R. T. Keefe that the educational program at the Henneberry plant has been expanded to include three training courses—a foreman's class, taught by Lawrence Parker, Assistant State Director of Vocational Educa-

tion; a beginner's class in packinghouse operations, under the direction of W. R. Scheff, High School Agricultural Instructor, and an advance class in packinghouse operations.

The number of students at present participating in these classes represent an increase of fifty per cent over the enrollment of last year.

In the opinion of President Keefe and his partner, A. E. LeSturgeon, this kind of training for employees promises so much for the industry that several members of the original class were encouraged to continue their studies in the four-year packinghouse course at the University of Chicago. Mr. LeSturgeon has also sent his son there to prepare himself for the managerial responsibilities of the business which he is to enter.

The confidence of the Henneberry Company in the educational program of the Institute is further evidenced by the maintenance by directors of the company of two scholarships for meat-packing students from Arkansas City at the University of Chicago.

### URUGUAY CATTLE SLAUGHTER.

Cattle slaughterings in Uruguay for the eight months ending August, 1925, numbered 532,529, or 14 per cent more than for the same period last year. Sheep killings, on the contrary, decreased to 253,716 from 494,341 for the corresponding period of last year, or 49 per cent.

### TRADE GLEANINGS.

Allen D. Manes has sold his abattoir and ice plant in Stites, Idaho, to Walter Musiel.

Memphis Cotton Oil Company's mill in Memphis, Tex., was recently damaged by fire with a loss of \$60,000.

The plant and warehouse of the American Agricultural Chemical Company in Greenwood, S. C., makers of fertilizers, was recently damaged by fire.

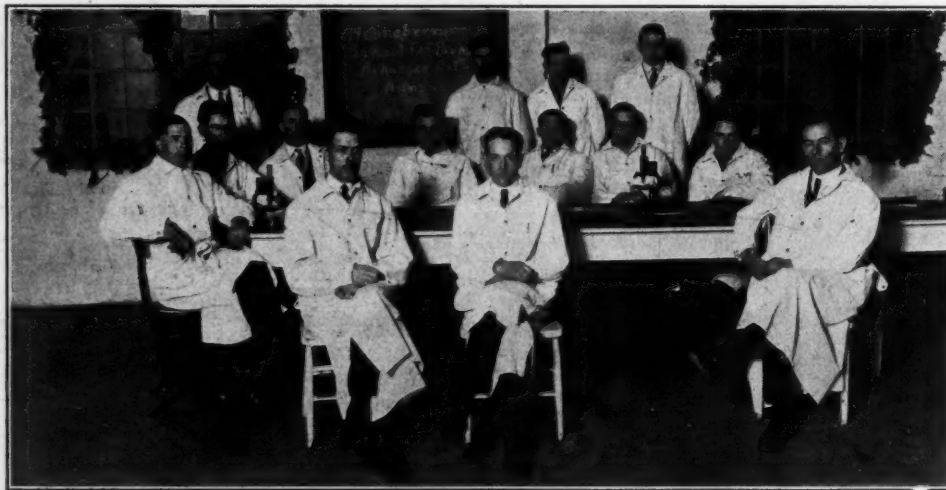
It is reported that the Barrington Packing & Provision Co., Barrington, Ill., has purchased 57½ acres of land in Barrington township, Ill., presumably for the erection of a plant.

James P. Grigware plans to establish a meat packing plant in Tonasket, Wash., according to a recent announcement. He has purchased a creamery there, and after making additions and alterations, will open a packing plant.

San Diego Provision Company has been incorporated in San Diego, Calif., with a capital stock of \$25,000 to do a meat packing and wholesale and retail meat business. Directors are A. Lamont, N. H. Whitcomb and G. M. Huber.

### "BOSS" BUSINESS BOOMING.

That the meat packing business has very much improved during the last few months is shown by the volume of business reported by the Cincinnati Butchers' Supply Company in October, stated as amounting to \$150,000. This not only made up for the lesser sales the first months of the year, say the heads of the company, but they believe it proves that the earning capacities of "BOSS" machines and equipment are recognized more and more by the meat packing industry.



FIRST CLASS IN MEAT PACKING AT HENNEBERRY PLANT.

A class in Packing House Operations was organized last year for employees of Henneberry & Company, Arkansas City, Kans., and was very successful. This picture shows part of the students ready to take up their studies. This year's class is much larger.

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# THE NATIONAL PROVISIONER

Chicago and New York  
Official Organ Institute of American  
Meat Packers

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PAUL I. ALDRICH, Vice-President.

PAUL I. ALDRICH, Editor and Manager.

**GENERAL OFFICES.**  
Old Colony Bldg., 407 So. Dearborn st.  
CHICAGO, ILL.  
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## Doing Things for Beef

The near approach of the Inter-  
national Live Stock Exposition at  
Chicago, to be held November 28 to  
December 5, means that the time is  
not far distant when considerable  
quantities of the finest beef that can  
be made will be on the market for the  
holiday trade.

It is generally assumed that the  
American citizen wants his turkey at  
the end-of-the-year holiday season,  
but more and more the consumer  
appears to be turning to the five or  
six-pound rib roast for his Christmas  
or New Year's dinner.

It is only the heavy steer that can  
meet the demands of this trade.  
Much less popular is the baby beef,  
regardless of how much bloom he  
carries.

The present is a period of scarcity  
of heavy, well-finished steers. It is  
the in-between period, when the men  
engaged primarily in the production  
of this type of market animal have  
their feed lots pretty well cleaned up,  
except for the cattle that are being  
prepared for exhibit at the Interna-  
tional.

These lots are culled from time to  
time, and from these animals, which  
for one reason or another are not  
fully adapted to show purposes,  
comes the best beef at this season of  
the year. The bulk of the other cattle  
on the market are either warmed up  
or are the last of the runs from the  
ranges.

The public's prime beef appetite,  
therefore, should be pretty well  
whetted by the time the International  
show steers are on the market.

The standards set by this show,  
both for breeding and market stock,  
are the standards that the best live-  
stock men in the country strive for  
in their herds of meat animals.

The show deserves the full support  
of the packing industry for the val-  
uable service it renders in raising  
these standards to their highest  
levels. It will be worth a visit to  
Chicago to attend it.

## Waste In Hog Production

The "ton litter" idea in hog production  
originated in Indiana only a few years  
ago, and now seems to have spread all  
over the hog raising sections of the  
United States.

The record has been made many times  
of producing a ton of pork from one litter  
of pigs at six months of age. In a few  
cases this record has been doubled, and  
two tons and more have been produced  
from one litter when only six months old.

Perhaps the best and most far-reaching  
results of the idea have been in the  
economies that were demonstrated in the  
efforts to make the record by the many  
individual farmers who realize there is  
a better way to manufacture pork than  
has been followed in the past. The idea of  
marketing hogs at eight to ten months, or  
even a year old, is being rapidly abandoned  
as an extravagant method of production.

In order to produce a ton or more of  
pork from one litter of pigs at six months  
of age, every pig possible must be saved  
at farrowing time. In the next few days  
precautions are taken to see that the sow  
does not lay on any of her pigs and kill  
them, also that every pig has a chance  
for his daily ration, and that the weaker  
are not shoved away and starved out by  
the stronger ones. Enemies of rapid  
growth in young pigs are destroyed as  
far as possible, and conditions for rapid  
development provided.

In Texas, where commercial hog pro-  
duction is not as old or as general among  
the farmers as it is in the Corn Belt, one  
litter of 14 pigs actually weighed 4,291  
pounds at six months of age. A litter

of 12 pigs raised in Kentucky weighed  
4,291 pounds at 180 days of age. Illinois  
has passed these records with two litters,  
one weighing 4,789 pounds at six months  
and the other 4,511½ pounds.

The "ton litter" movement was given  
a big boost at the recent Tennessee State  
Fair, where 26 such litters were shown,  
and were purchased by a nearby packing  
company.

The development is an important one,  
not only for the producers but for the  
packers, in the finer grade and uniform  
quality of raw product furnished. It is  
a big step in the elimination of waste in  
hog production, which is only one form  
of the elimination of waste in industry  
being sponsored by the Department of  
Commerce.

## Meeting Retail Competition

Because of the large number of retail  
meat markets in almost every city and  
town, the problem of meeting competi-  
tion is often a serious one.

Many a good meat market has lost  
much of its trade to a new store opened  
in the vicinity, or to the chain store, not  
because its meats were poorer or the  
prices higher, but because the owner did  
not know how to meet competition.

Intelligent thought must be given to  
price, quality and service to successfully  
meet competition. If there is no estab-  
lished policy regarding these matters, if  
dealers have no knowledge of their costs,  
and are careless and thoughtless in their  
methods, they will have considerable dif-  
ficulty in meeting first-rate competition.

But if a dealer has chosen his location  
wisely, knows his costs, is careful of the  
quality of his product, is painstaking about  
his personal appearance and that of his  
employees, keeps his store sanitary, well-  
lighted and attractive, and studies the best  
principles of salesmanship, he has laid a  
firm foundation to hold his trade and  
withstand competition.

"Efficient Methods of Retailing Meat,"  
recently published by the U. S. Depart-  
ment of Agriculture, points out the best  
way the retail meat dealer can meet com-  
petition, whether it be high class and  
honorable or that of the less scrupulous  
dealer, as follows:

"Handle superior merchandise, main-  
tain uniform quality, be absolutely truth-  
ful in statements about merchandise, make  
only such promises as can be lived up to,  
be courteous in the treatment of the  
trade, and in general follow a constructive  
well-thought-out program."

These are a few pointers in meeting  
competition that may well be considered  
even by the most prosperous retailer.



# PRACTICAL POINTS FOR THE TRADE

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## Outlet for Skinned Hams

Pickled skinned hams are one commodity that early in the season enjoyed the full confidence of the trade. Producers were unanimous in predicting much higher levels before the season ended, due to the light supply and the expected buying power which failed to develop.

A "grand old gladiator" once said: "How poor are they that have no patience!" But patience has ceased to be a virtue on the skinned ham proposition.

The situation at present is similar to that of former years, when heavy skinned hams accumulated and had no friends.

In view of the fact that stocks of boiling hams are not burdensome, and the more cheerful reports on the general activity in this particular end of the business, there is a feeling that more action will be seen in this market during the coming months than actually occurred during the seasonal period.

Should this trade materialize, it is safe to assume that there will be an opportunity to utilize the heavy pickled skinned hams for boiling purposes. They may be converted in the following manner:

### How to Convert These Hams.

The heavy S. P. skinned hams are to be placed on a bench, skin side down, and are to be cut in two pieces lengthwise, from the right side of shank end straight through to the left side of aitch bone. When the ham is cut in two pieces, it is advisable to cut the hock meat off the end of the shank, as shown in the sketch.

The hams are to be handled in the same manner as S. P. No. 1 regular boiling hams with regard to soaking and cooking, but must be pressed and cooked in a square ham retainer.

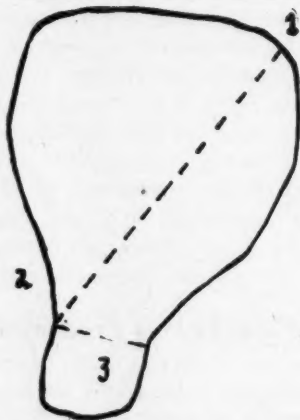
The trade will find considerable advantage in the slicing of the ham. It is a solid piece of meat, and will not crumble or fall to pieces when placed in the slicing machine, whereas complaints are numerous on the regular boiling ham falling to pieces when slicing.

At the prevailing low prices and slow demand for pickled skinned hams, it is believed that, even though the converted skinned boiled hams were to sell at a good discount under the regular boiled hams, packers would still find this proposition greatly to their advantage.

### Hams Instead of Picnics.

There is another avenue for working out surplus stocks of pickled skinned hams, by making a special campaign.

The trade generally has come to the conclusion that a shortage of product exists, and at the moment pickled picnics are scarce, and selling equal to the price of some averages of skinned hams. Buyers are bidding full market price for shipment one week in advance, and overlooking the fact that a perfectly good pickled skinned ham could be put over the



Converting heavy average S. P. No. 1 skinned hams for boiling purposes.

Position: Skin side down on bench.

1. Right side of shank.
2. Left side of aitch bone.
3. Hock meat to come off.

counter with better satisfaction than with picnics.

Inasmuch as packers are short of certain commodities such as picnics, if salesmen are not now crowding sales of skinned hams, surely there is something radically wrong.

## Smoking Bacon and Hams

Many inquiries have been received by THE NATIONAL PROVISIONER for smoking methods for cured meats. Full directions for soaking and smoking S. P. meats have been published in THE NATIONAL PROVISIONER, together with a summer smoking schedule for all products, giving hours in smoke and approximate shrinkage. A table of practice in wrapping meats also was given.

A reprint of this may be had by subscribers by filling out and sending in the following coupon, together with a 2c stamp:

THE NATIONAL PROVISIONER,  
Old Colony Bldg.,  
Chicago.  
Please send me reprint on smoking  
bacon and hams.

Name .....

Address .....

City .....

Enclosed find a 2c stamp.

## Points on Pork Sausage

A Southern packer asks for help on some of his minor problems in making a pure pork sausage. His trade likes it rather highly seasoned, and he wants to know how to get it just right. He says:

Editor The National Provisioner:

In making pure pork sausage—what we call "country sausage" down here—I have not been able to get my seasoning just exactly right.

Want to make a sausage with a peppery taste, but don't want to have enough pepper to cause an uncomfortable burning of the mouth and throat, as sometimes happens.

I use home-grown red pepper, finely ground, if I can get it, but sometimes have to use Cayenne pepper. So ask you to kindly balance up for me the amount of pepper to use in these formulas:

100 lbs. pure fresh pork meat, two-thirds lean,  
one-third fat, approximately

1½ lbs. salt

2 oz. rubbed sage

— oz. finely ground home-grown red pepper

— oz. black pepper.

or for the same meats:

1½ lbs. salt

2 oz. rubbed sage

— oz. Cayenne pepper

— oz. black pepper.

When this sort of sausage is stuffed into muslin bags and smoked, and is to be kept for some time, should it be dipped in hot paraffin before the smoking is done, or after?

How long should this sausage be smoked? At what temperature if smoked before dipping?

How long should it be smoked if smoked after dipping in paraffin?

In making all-pork sausage highly seasoned with pepper, either of the two following spice formulas can be used:

For 100 lbs. green pork:

1½ lbs. salt

2 oz. rubbed sage

1 oz. finely ground home-grown red pepper

10 oz. black pepper,

Or

1½ lbs. salt

2 oz. rubbed sage

½ oz. Cayenne pepper

8 oz. black pepper.

**Try Out the Seasoning.**—In deciding on the right quantity of seasoning to use, it is just a matter of making up experimental batches of sausage, and asking the trade for comments until the most popular flavor is acquired.

The pork sausage seasoning in the case of this inquirer is confined to salt, sage and pepper. If this packer would be interested in using more of a variety of spices, other formulas can be supplied. However, inasmuch as the seasoning indicated is confined to the three ingredients, undoubtedly this is what the trade in this section prefers.

**Paraffining Containers.**—This pork sausage is being stuffed in muslin bags, which are smoked and dipped in hot paraffin wax.

In answer to the question as to whether they should be dipped in the paraffin before smoking or after, it is recommended that the product be smoked first with a slow cold smoke, using dry hardwood sawdust only as a smudge fire. Carry the product in the smokehouse for about 4 hours at a temperature of 90 to

100 degs. Then remove the product from the smokehouse and allow to thoroughly dry in natural temperatures.

When the muslin bag is absolutely dry, dip in hot paraffin wax at a temperature of 175 degs., using paraffin with 118 to 120 melting degree.

### Curing S. P. Meats

A Western subscriber engaged in meat curing wants to know the best practice in handling S. P. meats. He says:

Editor The National Provisioner:

Will you please forward me full instructions for curing sweet pickled meats?

I have been using a 60 deg. pickle, using 2 lbs. saltpeter and 3 lbs. sugar.

I pump hams with a 90 deg. pickle, changing three times.

We have a new foreman who says this practice is quite wrong, and that I should use at least 8 lbs. sugar.

The inquirer asks for full instructions for curing S. P. meats. These instructions in complete form appeared in an earlier issue of THE NATIONAL PROVISIONER. Copies can be secured by subscribers by sending a 2c stamp to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, with request for them.

In the curing of S. P. meats this subscriber states that he has been using a 60 deg. pickle containing 2 lbs. saltpeter and 3 lbs. sugar. He makes no mention of what product this pickle is used on, whether hams, bacon, butts, etc.

Sixty degree pickle is not of sufficient strength as a safe cure for hams.

He states that he is pumping with a 90 deg. pickle, changing three times. His meaning in this connection is not clear. In making pumping pickle it is customary to use full strength pickle, adding the required amount of saltpeter which brings the strength of pumping pickle up to about 110 deg.

It is believed that the new foreman is correct in his statement that the cure being used is not up to the standard, and it is suggested that the foreman follow the curing instructions published by THE NATIONAL PROVISIONER and see if he does not get satisfactory results.

### Hog Dressing Yields

A livestock shipper wants information on the dressing percentage of hogs, especially those shipped considerable distances. He says:

Editor The National Provisioner:

I note by The National Provisioner that you give what is called the "short form hog test," showing a dressing percentage of 67.55 on a hog weighing between 225 and 250 lbs.

I have two packers who write me they are getting a 77 per cent dress from their hogs. What form do they use to get a 77 per cent dress? Can hogs be shipped 400 to 500 miles after being bought in a market, then slaughtered and get a 77 per cent dress?

Kindly give me the two different forms of dressing and what you call a big dressing percentage for a Chicago plant using the highest form.

The dressing percentages for the different weights of hogs used in the "Short Form Hog Test" are the result of averages taken on the Chicago market over a considerable period of time and represent the dressing of good butcher hogs.

A yield of 67.55 is a fair average for 225 to 250 lb. hogs, at the present time. It should be borne in mind, however, that

## Figuring Sausage Costs

Are you making money on your frankfurts?

Do you make frequent tests to find out whether your frankfurts are showing a profit or a loss?

Cost of materials is likely to change over night, and will cause a lot of trouble if you don't know at all times just what it costs you to make them.

THE NATIONAL PROVISIONER'S revised Sausage Test Card will help you in your figuring. Fill out the coupon below and send it in for a supply of these forms.

The National Provisioner,  
Old Colony Bldg.,  
Chicago.

Please send me.....Sausage Test Cards. I want to keep posted on my frankfurt costs.

Name .....

Street .....

City .....

Single copies, 2c; 25 or more, 1c each; quantities at cost.

this is "packer dress," which means head off and leaf out.

A dressing percentage of 77 would be reached only by good butcher hogs and would be with head on and probably leaf in.

Hogs shipped 400 or 500 miles may yield 77 per cent, head on and leaf in, based on their purchased weight which is almost invariably a "filled" weight. The way the hogs are fed just before coming to market has a good deal to do with their yield or their shrink in transit.

In general, the heavier the hog the higher the percentage of carcass weight to live weight. Light hogs usually dress around 66 to 70 per cent, with the heads off, while good butcher hogs dress around 73 per cent.

Dressing percentages vary with the season and with the feed available. During the past year, when corn was scarce and of somewhat inferior quality, hogs showed a lower dressing percentage than usual. It is possible that an improvement in yield will be shown by the middle of December but the maximum yield will not be obtained before the end of January or early in February.

## Refrigerating Points

What do you know about your refrigerating machines, the way they operate, and the results they get?

Watch for the column headed "Running the Refrigerating Plant," which will appear from time to time in THE NATIONAL PROVISIONER.

It may save you money.

## Brands & Trade Marks

In this column from week to week will be published trade-mark applications of interest to readers of THE NATIONAL PROVISIONER which are pending in the United States Patent Office.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly by parties interested in preventing such registration.

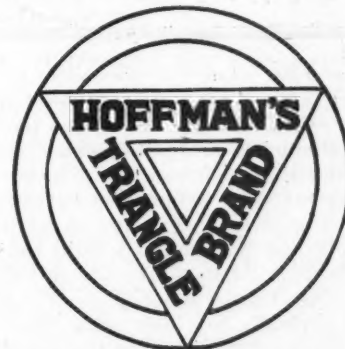
Those under the head of "Trade Marks Granted" have been registered, and are now the property of the applicants.

### TRADE MARK APPLICATIONS.

**Swift & Company, Chicago.** For creamery butter. Trade mark consists of the words "Brookfield Creamery Butter" in a design framed with clover blossoms and leaves. Application serial No. 213,050. Claims use since Jan. 1, 1901, on "Brookfield," and the combination of word "Brookfield" and design since June 1, 1902.

**Armstrong Packing Company, Dallas, Tex.** For cottonseed oil shortening. Trade Mark: COOKLITE. Application serial No. 219,709. Claims use since Aug. 4, 1925.

**J. S. Hoffman Company, Chicago, Ill.** For sausage. Trade mark consists of the words, "Hoffman's Triangle Brand" arranged on a triangle, the whole superimposed on a circle. Application serial No. 204,910. Claims use since May 1, 1921.



**Brand & Company, Ltd., London and Leicester, England.** For meat extracts, meat essences, tinned and bottled cooked meats, tinned and bottled meat pastes, sausages, and many other kinds of food products. Trade Mark: BRAND'S. Application serial No. 211,453. Claims use since 1831.

### NOT SUBJECT TO OPPOSITION.

**The Preservalline Manufacturing Company, Brooklyn, N. Y.** For coloring matter for sausage casings, meat food products, and other food products. Trade Mark: PERFECTION. Application serial No. 205,408. Claims use since January, 1911.

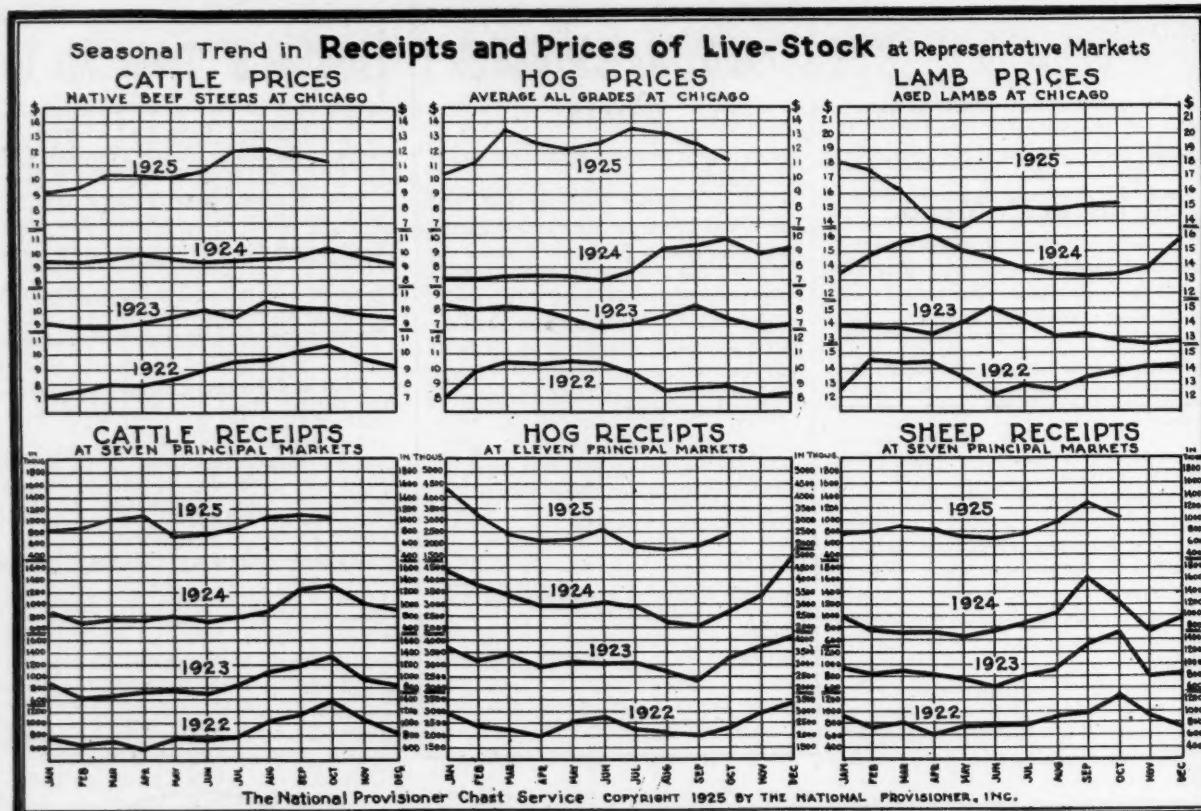
### NEW BOLTLESS MEAT TRUCK.

A patent has been granted to the Globe Company, Chicago, makers of packing-house equipment, on a boltless method of meat truck construction.

The truck bodies are electric-welded, and with this method of boltless axle and castor construction applied to the trucks, they are said to be absolutely smooth on the inside. There are no bolt or rivet heads to interfere with the shoveling or scraping of products out of trucks.

Government officials who have viewed these trucks are said to have expressed their approval from a sanitary standpoint.





This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trend in livestock receipts and prices at the representative markets of the country for the first ten months of the year, with comparisons for 1924, 1923 and 1922.

Cattle prices during 1925 moved in inverse proportion to those of 1924, and in general have been more satisfactory than in any one of the past three years. Prices declined somewhat during October, standing on an average about 50c below September and 90c below August prices. The peak of the range runs was reached during the month, which had its influence on prices. The movement of feeder cattle was not as heavy as in some previous years, and competition between killers and feeders had little influence on prices.

Hog prices in October were affected by the seasonal increase in receipts, but held well in view of improved quality and the relatively light runs. The general trend for the year shows no relation to 1923 and 1924, but some similarity to the trend of prices in 1922.

The October trend of sheep and lamb prices is similar to that of the same month of 1922, but the trend for the year generally has been unlike that of any of the three years previous. Prices generally have held well throughout the year, and even at the low dip in May were well above the thirteen dollar mark.

In the first ten months of the year 8,607,632 cattle, exclusive of calves, were received at the seven principal markets, which was about 100,000 less than came in the same period of 1924. The trend of receipts in the last five months of the period shown is very similar to that of the three years previous, but in the first five months the trend moved in an opposite direction to that of the three years previous.

The receipts of hogs during this period at the eleven principal markets totalled 24,784,000, compared to 30,385,000 in the same period of 1924, 30,727,000 in 1923, and 23,300,000 in 1922. The general market movement was not unlike that of the three years previous, with the possible exception of the June peak of receipts, and the fact that the late summer receipts did not drop to their low relative seasonal level.

Sheep receipts at the seven principal markets in the first ten months of 1925 totalled 8,903,865, compared with 9,305,167 in the same period of 1924. In spite of the unusually high prices for sheep and lambs at this season of the year the October receipts were below normal, the general assumption being that many ewe lambs were being held back for breeding purposes.

#### BRITISH PROVISION MARKET.

(Special Cable to The National Provisioner.)

Liverpool, November 20, 1925.

Lard trade less active and prices declining. Boxed meats are active, spot market prices advancing.

Good demand for quick shipment A. C. hams, offerings of 10-12 and 12-14 avgs. practically exhausted for immediate delivery. Some buying on the 14-16 and 16-18 averages. Good demand for January shipment at around 20c American funds. Packers declining and counter-offering at higher prices, indicating a closely sold-up situation.

Cumberlands, Wiltshires and bellies in

fair demand. Some trading on square shoulders for weekly shipment commencing January 1 at prices well under current quotations. Moderate demand for short clear backs. Product for quick shipment commanding strong premium over deferred deliveries.

Today's provision quotations are as follows: Shoulders, square, 110s; picnics, none; hams, long cut, none; American cut, 124s; bacon, Cumberland cut, 118s; short backs, 111s; bellies, clear, 117s; Canadian, 117s; Wiltshires, 114s; spot lard, 84s.

[See Page 37 for Closing Markets.]

#### BRITISH BACON PRICES DOWN.

The decline in British bacon prices noticeable since the end of September was continued during the week ended November 4, according to cabled advices from E. A. Foley, American Agricultural Commissioner at London.

Danish Wiltshires at Liverpool lost \$1.30 per 100 lbs., while American and Canadian Wiltshires declined 65 cents and 87 cents respectively.

#### LARD AND GREASE EXPORTS.

Exports of lard from New York, Nov. 1 to Nov. 18, were 11,751,428 lbs.; tallow, none; greases, 1,699,200 lbs.; stearine, none.



# PROVISIONS AND LARD

## WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

### Prices React—Some Liquidation—Demand Less Active—Exports Light.

The provision market has been showing considerable irregularity the past few days, with hogs and products showing some reaction from the high price made on the advance. But there has apparently been no important volume of selling to disturb the general position.

The movement of hogs has been followed by some improvement in prices. Compared with last year, the receipts the past week were 498,000 compared with 695,000 a year ago. Secretary Jardine in a recent statement calls attention to the probabilities of smaller supplies of hogs and cattle, and intimates possibility of somewhat higher prices for the retail product owing to the diminished supply, but no great change in the general price situation.

### Fewer Hogs in October.

The movement of hogs for October at the 64 markets covered by the report of the U. S. Department of Agriculture, shows a total of 3,390,030, a decrease of 600,276 compared with October last year, and a decrease of 308,342 compared with the five year average for October.

The local slaughter for the same time was 2,088,036, a decrease of 443,072, while the average slaughter for the past five years has been 2,346,729 hogs.

Receipts of cattle and calves total 2,788,887, an increase over last year of 52,376, and the movement of sheep and lambs was 3,198,193, a decrease of 96,751. Numerically the net decrease in the receipts of hogs, cattle, sheep and lambs was 645,000 head, but naturally the increase in the receipts of cattle was of more importance than the decrease of the corresponding number of hogs or sheep.

As reflecting the decreased movement of hogs in October, the production of lard was 103,577,000 lbs. which, however, was 20,000,000 lbs. more than the preceding month and nearly up to the five year average.

### Exports of Lard Small.

The export movement of lard continues disappointingly light. For the past week the total was 8,204,000 lbs. as reported by the Department of Commerce against 13,728,000 lbs. last year, with the total since January 1, 577,000,000 lbs. against 828,000,000 lbs. last year.

There has been some decrease in the exports of meats but not as much as the decrease in lard. Since January 1, hams and shoulders have decreased 54,000,000 lbs.; bacon, 121,000,000 lbs. and pickled pork 3,000,000 lbs.

Compared with last year the prices both for hogs and for products are very satisfactory. In November last year hogs were selling between 8½ and 9c a pound compared with the present price of 11¼@11½c.

Lard in November last year was selling

for January around 13.75 to 14.25c compared with the present price of around 14½@15c. The advance in the price of hogs has been greater than the advance in the price of product as shown in the action of the lard market, with stocks of product of rather moderate proportions.

**PORK**—The market was firmer the past week with a fair demand and limited available supplies, with mess New York \$38; family, \$40@42, and fat backs \$37.

**LARD**—The market after showing strength developed an easier trend with a more limited demand. At New York prime western quoted 16.50@16.60; middle western, 16.30@16.40; city, 16@16½; refined Continent, 17¼@17½; South America, 18½; Brazil kegs, 19½; compound, 12½@12¾.

At Chicago regular lard in round lots quoted at 30c over November, loose lard

offered rather freely at 50c under November and leaf lard quoted at 57½c under November.

**BEEF**—The market was moderately active and firm with mess New York, \$24@25; packet, \$24@25; family, \$27@28; extra India mess, \$41@42; No. 1 canned corn beef, \$2.75; No. 2, \$5; 6 lbs., \$18.50; pickled tongues, \$55@60, nominal.

SEE PAGE 37 FOR LATER MARKETS.

## American Lard in Germany

### Continental Provision Expert Gives Facts and Figures on Foreign Trade

A demand for American lard in Germany slightly above the pre-war consumption is the minimum outlet predicted by Gustavus F. C. Witt, of the well-known firm of Gustavus J. J. Witt & Co., provision traders at Hamburg, Antwerp and Rotterdam.

Mr. Witt is in the United States on a combined business and pleasure tour, accompanied by Mrs. Witt. He is very active in the affairs of his company, and is unusually well-posted on the market for American products, not only in Germany and other countries of Continental Europe, but in the United Kingdom as well.

### Introduced Butter Tubs for Lard.

This firm has represented a number of American packers for a long period of years.

The elder Witt was the originator of the use of second-hand butter tubs (firkins) in the shipment of lard to Europe. So certain was he of the value of this practice to his American patrons that he shipped a supply of the butter tubs to this country, and sent his cooper along to demonstrate how they could be used. T. M. Sinclair & Co., Cedar Rapids, Iowa, were the first users.

In the more than forty years since that time many thousand of these tubs have been used in the trade, and it is now an accepted practice.

### Facts About European Trade.

Mr. Witt is well fortified with up-to-date figures having a bearing on European trade as affecting American packers. Among these are statistics showing that Denmark's 1925 hog production would probably reach 2,900,000 by the close of the year, compared with 2,868,000 for 1924. In spite of this hog population, in the first nine months of the year Denmark sent to England only 2,833,715 cwt. of bacon, compared with 3,024,798 cwt. in the same period of 1924.

At the same time the United States exported to England 1,152,907 cwt. in 1925 and 1,532,666 cwt. in 1924. Canada's export to England increased in 1925, amounting to 962,803 cwt., compared with 871,602 cwt. in the 1924 period.

Ireland, too, is an important factor in the British bacon trade, supplying in the

### PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending November 14, 1925, are reported by the U. S. Department of Commerce, with comparisons, as follows:

	Week ending—				Jan. 1, 1925*
	Nov. 14, 1925.	Nov. 15, 1924.	Nov. 7, 1925.	Nov. 14, 1925.	
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
<b>Hams and Shoulders, including Wiltshires.</b>					
Total	3,500	2,613	2,084	228,434	310
To Belgium	31	10	22	7,839	310
Germany	.....	.....	.....	790	.....
Netherlands	.....	.....	.....	193,014	.....
United Kingdom	3,066	2,378	1,858	2,349	.....
Other Europe	.....	.....	.....	6,108	.....
Canada	30	.....	.....	12,652	.....
Cuba	350	180	167	5,372	.....
Other countries	14	45	37	.....	.....
<b>Bacon, including Cumberland.</b>					
Total	4,320	5,048	3,500	179,700	.....
To Belgium	72	993	81	4,492	.....
Germany	456	25	.....	13,148	.....
Netherlands	45	189	23	3,919	.....
United Kingdom	3,300	3,946	2,831	111,151	.....
Other Europe	394	410	405	24,917	.....
Canada	40	61	.....	3,679	.....
Cuba	.....	11	.....	17,652	.....
Other countries	4	13	70	2,772	.....
<b>Lard.</b>					
Total	9,163	6,981	9,143	596,719	.....
To Belgium	185	84	546	12,456	.....
Germany	1,778	291	1,088	174,645	.....
Netherlands	364	696	80	31,573	.....
United Kingdom	4,369	3,781	4,184	188,434	.....
Other Europe	896	171	1,050	43,495	.....
Canada	65	57	32	8,045	.....
Cuba	829	1,384	939	67,910	.....
Other countries	677	517	1,224	70,161	.....
<b>Pickled Pork.</b>					
Total	295	202	421	23,454	.....
To Belgium	.....	.....	.....	169	.....
Germany	.....	.....	.....	430	.....
Netherlands	.....	.....	.....	106	.....
United Kingdom	40	12	35	2,919	.....
Other Europe	10	30	38	1,778	.....
Canada	222	86	261	6,455	.....
Cuba	1	40	55	3,455	.....
Other countries	16	34	32	8,139	.....

### TOTAL EXPORTS BY PORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	3,500	4,320	9,163	295
Boston	374	221	.....	3
Detroit	1,745	855	1,553	57
Port Huron	934	602	328	108
Key West	341	.....	673	.....
New Orleans	32	4	831	17
New York	74	2,578	5,778	20
Philadelphia	.....	.....	.....	.....

### DESTINATION OF BRITISH EXPORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.
Exported to			
United Kingdom (total)	3,066	3,069	.....
Liverpool	1,639	1,701	.....
London	342	701	.....
Manchester	9	24	.....
Glasgow	410	82	.....
Other United Kingdom	660	801	.....
Exported from			
Germany (Total)	.....	1,778	.....
Hamburg	.....	1,680	.....
Other Germany	.....	98	.....

\*Revised to September 30, 1925.

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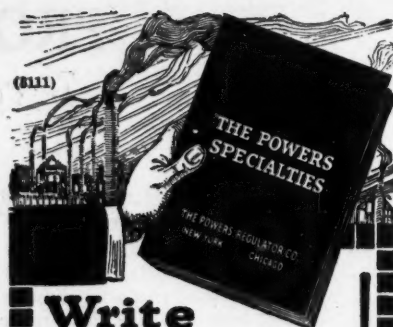
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first nine months of 1925, 323,446 cwt. and in 1924, 422,327 cwt.

The total import of bacon into Great Britain in the first nine months of 1925 amounted to 5,618,826 cwt., compared with 6,056,173 cwt. in the same period of 1924. This is a considerable decline, accounted for in part by the reduced buying power of the English industrial classes.

On the other hand, the export of hogs from Holland to England increased in 1925, amounting to 511,416 head, compared with 334,033 head in 1924, each figure being for the first nine months of the year. This increase in imports of hogs is more than offset by the decline in hog production in England in 1925, which was about 18 per cent below that of 1924.

## Meat Consumption Abroad.

Another interesting item is the per capita consumption of meat in Germany, which amounted to approximately 96 lbs. in 1913, 58 lbs. in 1922, 51 lbs. in 1923 and 72 lbs. in 1924. Of this total consumption, 28.3 per cent was imported in 1913 and 71.7 per cent was produced in Germany. In 1924 the percentage imported was 21.7, and the home production 78.3 per cent.

Mr. Witt's firm has recently established offices in Antwerp, the growing importance of this port as a trading point being very evident. In 1914 the total tonnage passing through this port was 14,146,819 tons, while 19,305,819 tons of imported goods were received in 1924 at this point.

The per capita consumption of meat in Belgium amounted to about 88 lbs. in 1913 and about 84 lbs. in 1924. Approximately 42 per cent of the 1924 consumption was imported.

The imports of picnics by Belgium are estimated at 400 to 500 boxes per month; fat backs and bacon 400 boxes per month, and farmer's sausage 1,500 to 2,000 cases per month.

## Ban On White Grease.

Mr. Witt pointed out that Argentina had become an important factor in the importation of premier jus (oleo stock) to Holland, this export increasing some 250 per cent in 1924 over 1922.

The belief was expressed by Mr. Witt that the ban placed upon the shipment of white grease to Germany, effective November 15, 1925, could not fail to have a good influence on the outlet for lard. The outlook for white grease, however, was not so favorable.

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# TALLOW, STEARINE, GREASE AND SOAP

## WEEKLY REVIEW

**TALLOW**—The market the past week was rather quiet as far as business was concerned, as soap makers and manufacturers were still apart in their views. But nevertheless there was little or no tallow on the market and the undertone was distinctly firm.

Some of the close observers in the market in the East expressed the opinion that no great amount of extra was obtainable below the 10c level, and in fact a good many felt that little would come out at the figure.

The well sold up position of producers together with the prospects for limited supplies of raw materials until at least after the turn of the year remained uppermost in the trade's mind, while the coconut oil situation continues strong with a scarcity of nearby supplies and tending to make for strength in the grease situation in general.

The Government report on cottonseed oil distribution was anxiously awaited, as it was felt that it would give some idea of the soap makers' takings of crude the past month.

At New York special tallow was nominally quoted at 9 $\frac{3}{4}$ c; extra, 10c loose; and edible, 11 $\frac{1}{2}$ c.

At Chicago demand for tallow was good and offerings light, prime selling at 10 $\frac{1}{4}$  f.o.b. Chicago and 9 $\frac{3}{4}$ c f.o.b. Missouri River. At Chicago quoted at 10 $\frac{1}{2}$ c; fancy, 10 $\frac{3}{4}$ c, prime packet, 10 $\frac{1}{4}$ c, and No. 1, 9 $\frac{1}{2}$ c@9 $\frac{3}{4}$ c.

At the London auction on Wednesday, Nov. 18, some 1,910 casks were offered of which 945 sold at unchanged to 6d decline with mutton quoted at 47s 6d@48s 6d; beef, 44s@46s 6d, and good mixed at 43 to 43s 6d.

At Liverpool Australian tallow was unchanged for the week with fine quoted at 46s, and good mixed at 45s.

**STEARINE**—The market has been steadier the past week with sales of oleo at 13 $\frac{1}{4}$ c and 13 $\frac{3}{4}$ c New York with the market 13 $\frac{1}{4}$ @13 $\frac{3}{4}$ c with offerings less free and the undertone helped by indications of continued good compound demand.

At Chicago oleo sold at 13c f.o.b., and now 14c asked.

**OLEO OIL**—The market was somewhat easier with demand limited, some increase in offerings, but with buyers inclined to back away, extra New York selling at 13 $\frac{1}{2}$ c, with medium and lower grades quoted at 12 $\frac{1}{2}$ c nominal.

At Chicago extra quoted at 13 $\frac{3}{4}$ c.

SEE PAGE 37 FOR LATER MARKETS.

**LARD OIL**—The market was easier with a less active demand, but relative firmness was still in evidence in the edible grade. A firmer tone in raw materials tended to check the decline.

At New York, 18 $\frac{3}{4}$ c; extra winter, 14 $\frac{3}{4}$ c; extra, 13 $\frac{3}{4}$ c; No. 1, 13 $\frac{1}{4}$ c; No. 2, edible, 12 $\frac{1}{2}$ c.

**NEATSFOT OIL**—The market was very steady, though demand was quieter, with offerings rather firmly held. New York pure quoted at 14 $\frac{3}{4}$ c; extra, 13 $\frac{3}{4}$ c; No. 1 at 13c and cold test 17 $\frac{1}{2}$ @17 $\frac{3}{4}$ c.

**GREASES**—While a moderate amount of business appeared to be passing in the grease market a much better inquiry had been noted and the trend has been firmer, undoubtedly influenced by the continued strength in tallow and scarcity of coconut oil. The firmer feeling in cottonoil has indirectly had some effect.

Sentiment is rather mixed but there does not appear to be any burdensome supply of grease pressing on the market as indicated by moderate offerings. Con-

sumers however, appear to be only interested when concessions are made.

At New York yellow quoted 9@9 $\frac{1}{4}$ c; choice house, 8 $\frac{3}{4}$ @9 $\frac{1}{4}$ c; A white, 9 $\frac{3}{4}$ c; B white, 9 $\frac{1}{4}$ @9 $\frac{1}{2}$ c; and choice white, 11 $\frac{1}{2}$ c nominal.

At Chicago a good demand for greases was reported and offerings light. Bids were in the market at 10 $\frac{1}{4}$ c loose f.o.b. Chicago for choice white grease with very few offerings available. At Chicago brown quoted at 8 $\frac{3}{4}$ c; yellow, 9@9 $\frac{3}{4}$ c; B White, 9 $\frac{1}{2}$ @9 $\frac{3}{4}$ c; A white, 9 $\frac{3}{4}$ @10c; and choice white, 10 $\frac{1}{4}$ @10 $\frac{1}{2}$ c.

## Packinghouse By-Products

### Blood.

Chicago, November 19, 1925.

With sellers' ideas around \$4.50 and buyers evincing no interest above \$4.00, business was practically at a standstill for high-grade ground, while buyers showed no interest in unground above \$3.75.

Unit ammonia.  
Ground ..... \$4.35@4.50  
Crushed and unground ..... 4.10@4.25

### Digester Hog Tankage Materials.

Prices continued to climb higher this week and "on paper" are almost back to the high point of the year. Demand was fairly good from all directions and a considerable volume of business could have been consummated had sellers and buyers not been so far apart in their price views. The better grades of unground were held at \$4.50 to \$4.75, against bids of \$4.00 to \$4.25. High grade ground was priced at \$4.60 at outside points late this week, against sales at \$4.35 early in the week. Less desirable lots which recently sold at \$3.60 were held at \$4.25, with lower testing of mediocre quality at \$3.90.

Unit ammonia.  
Ground, 10 to 12% ammonia ..... \$4.40@4.50  
Unground, 11 to 13% ammonia ..... 4.25@4.50  
Unground, 7 to 10% ammonia ..... 3.85@4.15

### Fertilizer Tankage Materials.

Sellers are occupying a very independent position in that supplies are unusually light for this time of the year. However, buyers apparently cannot see their way clear to meet sellers' ideas as to prices, and as a result the market was practically at a standstill. Fully 95 per cent of the tankage throughout the middle west is going for feed purposes.

Unit ammonia.  
High grade, ground 10-12% ammonia ..... \$3.40@3.60  
Lower grade, ground, 6-9% ammonia ..... 3.00@3.30  
Medium to high grade, unground ..... 2.90@3.15  
Renderers and lower grade, unground ..... 2.60@2.80  
Hoof meal ..... 3.35@3.50  
Grinding hoofs, pig toes, dry, per ton ..... 30.00@42.00

### Bone Meals.

Sellers are still holding values anywhere from \$2.00 to \$5.00 per ton higher than buyers will admit, and volume of trading was small.

Per ton.  
Raw bone meal ..... \$28.00@45.00  
Steam, ground ..... 24.00@26.00  
Steam, unground ..... 19.00@22.00

### Cracklings.

All price changes tended upward with buyers showing keen interest. However, supplies were very small.

Per ton.  
Pork, according to grease and quality ..... \$65.00@85.00  
Beef, according to grease and quality ..... 45.00@60.00

### Bones, Horns and Hoofs.

With buyers' ideas around \$5.00 per ton under those of sellers, there was practically nothing doing in this branch of the trade.

Per ton.  
Horns, unassorted ..... \$50.00@100.00  
Culls ..... 32.00@34.00  
Hoofs, unassorted ..... 35.00@38.00  
Round shin bones, unassorted ..... 42.00@45.00  
Flat shin bones, unassorted ..... 40.00@42.00  
Thigh, blade & buttock bones, unassorted ..... 38.00@42.00  
(NOTE—Foregoing prices are for mixed carloads of materials indicated above.)

### Glue and Gelatine Stocks.

There was practically nothing doing in stocks under this heading, due partly to exceptionally small supplies and sellers' ideas being \$2.00 to \$5.00 per ton over those of buyers.

Per ton.  
Calf and kip stock ..... \$24.50@28.00  
Rejected manufacturing bones ..... 42.50@45.00  
Horn pits ..... 28.00@30.00  
Cattle jaws, skulls and knuckles ..... 33.00@34.00  
Junk and hotel kitchen bones ..... 27.00@29.00  
Sinews, pizzles and hide trimmings ..... 20.00@22.00

### Animal Hair.

Several re-sale lots of 1925 summer processed grey production appeared on the market this week and most trading was at 8c per pound f.o.b. middle west production points, or 1c per pound above first-hand contracts. Winter processed grey was held firm at 12c basis Chicago and black dyed Winter at 13c to 14c. The few uncontracted 1925-26 productions of coil and field dried were held at \$100.00 to \$110.00 per ton f.o.b. production points, with most counterbids around \$95.00.

Coll dried, lb. .... 3 $\frac{3}{4}$ @5  
Processed, lb. .... 7@11  
Dyed ..... 9@13  
Cattle switches (115 to 100), each ..... 3 $\frac{1}{2}$ @5 $\frac{1}{4}$   
Horse tails, each ..... 45@50  
Horse mane hair, green, lb. .... 14@15  
Unwashed dry horse mane hair, lb. .... 19@20  
Pulled horse tail hair, lb. .... 45@50

### Pig Skin Strips.

The better grades of the tanner stock are still held at 7 $\frac{1}{2}$ c and the edible at 5 $\frac{1}{4}$ c f.o.b. production points.

Prime No. 1, tanner grade, per lb. .... 6@7 $\frac{1}{4}$   
Edible grades, unassorted ..... 4@5 $\frac{1}{4}$

## EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, November 18, 1925.—The local tankage market was a dull affair with little interest being shown by the buyers. Producers are still holding ground 10 per cent tankage at \$4.25 & 10c, with buyers' views considerably under.

Some blood was sold during the week at about \$4.00, with stocks on hand small.

Chesapeake Bay fish scrap was advanced in price, due to the fact that most of the fishing is now ended for the season. Producers are asking about \$4.25 & 10c.

Inquiry for materials is reported very small at present, due to the fact that we are now between seasons.

### GERMAN LARD PRICES UP.

Lard at Hamburg, Germany, during the week ending Nov. 4, 1925, rallied to the extent of 60c per cwt. over the preceding week, according to the U. S. Department of Agriculture. Hog prices were steady, with receipts slightly above those of the previous week.

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## Cottonseed Meal

### Its Effect Upon the Nutritive and Chemical Properties of Butter

An open letter to Armin Seidenburg by David Wesson, president New Jersey Chemical Society, ex-president American Institute of Chemical Engineers, chairman Referee Board of the American Oil Chemists' Society, councillor of the American Chemical Society, member executive committee American Section, Society of Chemical Industry, Fellow of the American Society for the Advancement of Science, etc.

[This is a reply to an article by Armin Seidenburg, chemist of the New York City Department of Health, which appeared in a dairy magazine recently.]

Dear Seidenburg:

I have read your article on "The Effect of Feeding Cottonseed Meal upon the Nutritive Properties of Butter," and I hardly know whether to laugh or to cry.

One familiar with the facts regarding nutritive and food values would naturally be inclined to laugh at your labored attempts to prove that cottonseed meal when properly used is not a desirable and legitimate constituent of the normal ration for milk cows.

On the other hand, one having the best interests of chemistry deeply at heart would be inclined to cry to think that a member of his profession should apparently misquote standard authorities to boost up a pet theory, without giving a scintilla of experimental evidence in support of his contention.

#### Condemns a Good Food.

I cannot understand what impelled you to condemn a food containing protein in its best and cheapest form without indicating anything to take its place. If you would thoroughly read the authorities which you quote you would find that cotton seed meal is as rich in vitamins as wheat, corn, barley, rye and their products. In fact it is richer.

If you would deprive the cow of cottonseed meal on account of absence of vitamins you would cut out the cow's grain ration altogether.

If your method of using quotations from scientific literature is correct I should feel equally justified in quoting the New Testament to you as follows: "Judas went and hanged himself." (St. Matt. XXVII-5th v.) "Go thou and do likewise." (St. Luke X-37 v.)

Leaving to one side your numerous quotations which indicate you are endeavoring to support a contention instead

of searching for the truth, let us get down to facts.

#### What the Facts Show.

Your investigations show that butters from cows fed on cottonseed meal have higher melting points and higher Seidenburg turbidity tests than butters from cows fed on rations not containing cottonseed meal.

This information is as valuable as the news regarding the capture of Holland by the Dutch.

Lupton calls attention to this fact in the Journal of the American Chemical Society, 1891, page 134.

Butter with high melting point is exceedingly desirable in the South and also in our Northern States during the summer months. It stands up much better. Such butter is admitted by you to have all the normal analytical constants of standard butters with the exception of the melting point.

You quote Langworthy and Holmes as stating that the digestibility of a fat is proportional to the melting point. Why did you not quote some of their figures to show how much the variation affects the digestibility? As you didn't do it I shall take the liberty of doing it for you.

I have before me a paper presented by Langworthy at the Pittsburgh meeting of the American Chemical Society in 1922, from which you may derive some useful information which may help you in the proper administration of the duties of your high office.

#### Relation of Melting Point and Digestibility.

The following table shows relationship between melting points and the digestibility:

Fat	Melting Point Deg. Cent.	Digestibility corrected for Metabolic Products and Fat of Basal Ration
Butter fat .....	32	97
Lard .....	35	97
Ox-tail Fat .....	36.8	96.6
Hydrogenated cottonseed oil .....	38.6	95.5
Hydrogenated cottonseed oil .....	46	94.9
Beef suet (rendered) .....	45	93
Mutton suet (rendered) .....	50	88

The highest melting point which you report in your experiments is on a butter fat where the grain ration was 90 per cent of cottonseed meal.

This was 38.5 degrees, and doubtless would have shown a digestibility coefficient of not far from 95.5 which is 1.5 degrees lower than butter fat with a melting point of 32 degrees.

Do you know that such small differences are within the limits of experimental error and individual peculiarities? Have you the face to assert that this negligible difference affects the food values of the two butters?

#### A Ridiculous Assertion.

If you still hold to this opinion, why do you not insist that it should be against the law to sell to the suffering public beef and mutton which have, as everybody knows, fats of high melting points and slightly lower digestion coefficients than vegetable oils and butter?

You state in your paper that "when cottonseed and other oil seed meals whose vitamin content is negligible or low, as compared with natural foodstuffs, form a predominating part of the ration of the cow, the milk as well as the fat will be deficient in vitamins to a corresponding degree."

You report a feeding experiment in which the cows were fed bran, ground oats, hominy, corn, gluten feed and old process linseed meal.

#### Vitamins in Feed Stuffs.

You quote Richardson and Ellis and MacLeod in several places in regard to vitamins. If you will familiarize yourself with their works you will find the vitamin contents of the constituents of your grain ration: for Vitamin A, which is the one with which we are chiefly concerned in butter fat, and which is the one you talk about in your article, as follows:

Bran †  
Ground Oats †  
Hominy † †  
Corn gluten feed † †  
Old process linseed meal † †  
Cottonseed meal † †

The crosses indicate as follows: † means present; † †, 50 per cent or more of the foodstuff needed in the diet to furnish the needed vitamins.

If you will look up your authorities still further you will find that the oil seed meals run richer in vitamins than the grains. If you would cut out all oil meals on account of low vitamin contents you would have to cut out all the grains and feed the cows on hay, and grass, which are their chief sources of vitamin supply.

If you were the kind of a farmer who did that you would be surprised at the poor yield and quality of milk and the loss in weight of your cattle.

#### Unjust Attack on Cottonseed.

In conclusion I am at a loss to understand why your article was ever written, as it shows either gross ignorance or lack of frankness.

In either case it is your duty to yourself and to your profession to honestly admit the errors in your paper and to apologize for the injury you have done by using your official position to stigmatize unjustly one of the best and cheapest forms of protein available to the cattle feeder without offering any suggestions as to how this material could be replaced.

The farmer has troubles enough. He does not have time to contend with imaginary ones, such as you have tried to bring about.

#### Experiment and Get the Facts.

Before condemning any wholesome foodstuff or food it is suggested that you undertake careful biological experiments conducted in a standard manner so that you will have first hand knowledge of what you are talking about.

If you had conducted careful experiments with the cottonseed butters mentioned in your article you would have found that the animals fed on them would have been as well off as those fed on other butters.

The people of the south have thriven on butter and milk from cows fed on cottonseed meal and hulls for nearly the last half century, and the people of Europe have been doing likewise.

Yours sincerely,

DAVID WESSON.

## The Blanton Company

St. Louis, U. S. A.

Refiners of Vegetable Oils

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Contracts are for 30,000 pounds in bulk in storage in New Orleans and vicinity. Commissions are \$20.00 per round contract.

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Orleans  
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# VEGETABLE OILS

## WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

**Market Quieter—Trade Awaiting Government Report—Undertone Firm—Crude Well Held—Cash Demand Still Good—Lard Easier.**

The cottonoil future market on the N. Y. Produce Exchange the past week was less active awaiting a Government report on Wednesday and also awaiting the cotton crop report on Saturday of this week.

Prices covered a narrower range but the undertone remained firm with prices not far from the highs of the recent upturns, but with a great deal depending upon what both the Government reports would show. With selling pressure light and scattered and sufficient commission house absorption to keep the surplus out of the ring, the market maintained a firm undertone, and broadly speaking sentiment was bullish for at least until the end of January.

### Crude Oil Firmly Held.

Crude oil continued to come out sparingly and was firmly held, while distribution against old orders was still active, with the refineries still working night and day to catch up, to say nothing of accumulating stocks. The cash demand was fairly good; in fact, in most cases reported quite satisfactory and on the whole there was no pressure of actual oil in any direction.

The lard market eased somewhat from the recent highs under what looked like realizing, but this attracted very little attention in oil, being offset by the steady to firm market in cotton, more or less unsettled weather in the south, and a continued strong tone in tallow and other soapmakers' materials.

As pointed out before, there is a more or less definite belief that the production of oil this year will not greatly exceed last year's production, notwithstanding the bigger crop. There has been further evidence that the seed is yielding from 15 to 30 lbs. less oil per ton, depending upon the section. But this condition spreads

over a territory wide enough to materially reduce the cotton crop as far as the crush of cottonseed oil is concerned.

### Market Showing Strength.

This condition with the prospects for a longer crushing season owing to the wet

## SOUTHERN MARKETS.

### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Nov. 19, 1925.

More interest is being shown in New Orleans contracts of refined cottonseed oil, it is said, due to deteriorating quality of crude. Many buyers realize that the longer they postpone buying requirements the poorer quality they will receive; hence more interest is being shown in buying bleachable oil from refiners also New Orleans contracts. Refiners so far have not only been unable to accumulate stocks but are having great difficulty in keeping up with their contracts as each day they meet with a very large demand for this product from all directions on account of good demand for compound and extremely high prices for compound fats. So far as known the disappearance of cottonseed oil for October of 426,000 bbls. is a record.

Crude market steady to firm early part week with more buyers than sellers; prices ranging from 8½¢ to 8¾¢. Since today's bullish government consumption report 9c has been bid with mills predicting 10c and reluctant to sell at any price, being well sold up. Majority of mills also holding off expecting November consumption will be slightly higher than October. Many crushers and refiners are convinced that total output of refined oil this year will be somewhat less than last. And with a steadily decreasing visible supply as the season progresses it is felt that lowest prices have been seen. Market probably be stabilized at some price between 8¾¢@10c, they feel.

### Dallas.

(Special Wire to The National Provisioner.)

Prime cottonseed delivered Dallas, \$38.00; prime crude cottonseed oil, f.o.b. Dallas, 9c; 43 per cent meal and cake, \$34.50; hulls, \$10.00; linters, 3½¢@5½¢. Clearing weather; rising temperature past week; markets inactive.

and damp seed which is making for limited pressure of crude oil, together with the soap makers' takings is in itself sufficient cause for the market to show more or less strength, but there is another phase of the market equally as important and that is the situation in the nearby deliveries in the New York market.

In November there is a short interest of between 1,000 and 1,500 bbls. with the longs wanting delivery. In December and January both sides are speculating with little or no refiners' interest in those months, so that the prospects of deliveries are slim, particularly with refiners well sold ahead and without stocks, while the stocks at New York have been reduced, it is estimated, to around 1,000 bbls. so that the shorts in those positions cannot turn their attention towards store oil for delivery purposes.

At the same time, about the middle of this week packers bought 200 bbls. of store oil New York at 10½¢, or a premium of about 25 points over November. Some of the close observers feel that the position in the nearby months is most uncomfortable for the shorts, and will be until stocks are accumulated so as to relieve the actual cash position of oil.

### Refiners Behind on Orders.

It may be interesting to note for ten days there has been an export order in the market for a thousand barrels of a certain grade of oil and the refiner manufacturing this oil has been unable to fill it even though the price figures all right. This is an indication of how far behind the refiners are on orders already on the books.

The crude markets were quiet pending the Government reports also and although prices were off slightly from the recent highs, there was no pressure on the decline. The southeast was quoted at 8¾¢@8½¢; Valley, 8¾¢ asked, and Texas sold at 8½¢.

The Government report on oil is expected to show 350,000 bbls. of refined consumption and a disappearance for the month of October of about 400,000 bbls. the difference between the two figures representing the crude takings during the month by soap makers. These estimates compared with the revised estimates of consumption in October last year of 333,000 bbls.

### Government Cotton Oil Report.

The Government report on cottonseed

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oil showed the October consumption of refined oil to be 395,000 bbls. October disappearance placed at 426,000.

This report was bullishly construed, although stocks of seed, crude oil and refined oil on hand are all larger than last year. Visible supply totals 1,242,000 bbls., against 978,000 bbls. a year ago.

The Government report on cotton was due on Saturday. The private estimates averaged slightly under 15,000,000 bales against the last Government 15,386,000 bales, and there were but few who looked for any increase over the last Government report. The private estimates on ginnings range from 10,900,000 to 12,600,000 bales.

**COTTONSEED OIL**—Market transactions:

Friday, November 13, 1925.

	—Range— Closing—			
	Sales.	High.	Low.	Bid. Asked.
Spot				1025 a
Nov.				1025 a 1040
Dec.	1400	1041	1025	1025 a 1028
Jan.	4000	1035	1022	1022 a
Feb.				1022 a 1025
Mar.	11300	1040	1028	1028 a 1033
April				1032 a 1038
May	4700	1055	1042	1047 a
June				1051 a 1055

Total sales, including switches 23,800 bbls. P. Crude S. E. 9 asked.

Saturday, November 14, 1925.

	—Range— Closing—			
	Sales.	High.	Low.	Bid. Asked.
Spot				1020 a
Nov.				1020 a 1035
Dec.	200	1034	1034	1021 a 1030
Jan.	500	1023	1021	1021 a 1023
Feb.				1022 a 1027
Mar.	4800	1032	1030	1029 a 1030
April				1032 a 1035
May	200	1048	1047	1043 a 1045
June				1049 a 1050

Total sales, including switches 5,700 bbls. Crude S. E. 9 asked.

Monday, November 16, 1925.

	—Range— Closing—			
	Sales.	High.	Low.	Bid. Asked.
Spot				1020 a 1075
Nov.				1015 a 1040
Dec.	1000	1021	1015	1020 a
Jan.	600	1020	1015	1012 a 1015
Feb.				1015 a 1018
Mar.	1900	1026	1017	1018 a 1020
April				1023 a 1028
May	1100	1040	1034	1035 a 1034
June				1038 a 1045

Total sales, including switches 5,000 bbls. P. Crude S. E. 8½ asked.

Tuesday, November 17, 1925.

	—Range— Closing—			
	Sales.	High.	Low.	Bid. Asked.
Spot				1020 a
Nov.				1021 a 1050
Dec.	800	1025	1015	1024 a 1028
Jan.	1500	1016	1009	1016 a
Feb.				1018 a 1022
Mar.	6900	1024	1016	1024 a
April				1028 a 1035
May	600	1036	1032	1039 a 1041
June				1045 a 1047

Total sales, including switches 9,800 bbls. P. Crude S. E. 8¾ asked.

Wednesday, November 18, 1925.

	—Range— Closing—			
	Sales.	High.	Low.	Bid. Asked.
Spot				1025 a
Nov.				1037 a 1064
Dec.	500	1026	1025	1025 a 1030
Jan.	2200	1019	1015	1016 a 1017
Feb.	200	1019	1018	1018 a 1020
Mar.	2200	1025	1023	1024 a
April	400	1035	1032	1032 a
May	1900	1042	1038	1040 a
June				1045 a 1050

Total sales, including switches 8,800 bbls. P. Crude S. E. 8¾-9 asked.

Thursday, November 19, 1925.

	—Range— Closing—			
	Sales.	High.	Low.	Bid. Asked.
Spot				1025 a 1100
Nov.				1075 1065 1025 a 1075
Dec.				1040 1033 1033 a
Jan.				1039 1029 1020 a 1024
Feb.				1022 a 1025
Mar.				1040 1030 1030 a
April				1034 a 1036
May				1056 1045 1047 a 1048
June				1050 a 1060

SEE PAGE 37 FOR LATER MARKETS.

**COCOANUT OIL**—Continued limited offerings, a fairly good demand and strength in other competing articles made for a maintenance of strength in the coconut oil market the past week. The tightness in nearby oil is having some influence on quotations for future shipment, and the trade appears satisfied that the present situation will not run its course until after the turn of the new year.

At New York Ceylon barrels quoted 14@14½¢; Cochin nominal; tanks New York December shipment, 11½¢; tanks Pacific coast nearby, 11¼¢; future shipment, 10¾@10½¢.

**SOYA BEAN OIL**—Active consumers' absorption was reported and the market was firm with oil in nearby positions in limited supply. At New York, crude barrels nominal; edible also nominal; tanks Pacific coast, 11½@11¼¢; December-January shipment about 10¾¢.

**CORN OIL**—The market had been firmer, helped by continued strength in cotton oil and a fairly good demand for corn oil. At New York crude corn barrels nominal; refined barrels, 13¼@13½¢; cases, 13.88; buyers tanks f.o.b. mills, 9¾@9½¢.

**PALM OIL**—Spot supplies of this oil continue light and the nearby position is strong while future shipments are firmly held and the volume of business passing appears to be moderate. At New York Lagos spot quoted 9¼@9½¢; shipment, 8¾@9¢; Nigre spot, 8¾@9¢; shipment, 8¾@8½¢.

**PALM KERNEL OIL**—A good business continued to be reported in this oil and the market is firm. Scarcity of coconut oil appears to have resulted in a broader consuming demand.

At New York spot barrels quoted 10½@11¢; prompt shipment barrels, 10¾¢ c.i.f. New York; future shipment about 10½¢.

**PEANUT OIL**—Market nominal.

**SESAME OIL**—Market nominal.

**COTTONSEED OIL**—The market has been very firm with a good demand, strength in crude, well sold up position of refiners, and a sharp reduction in store stocks at New York with the latter down to around 1,000 bbls. At New York refined barrels quoted 11@11¼¢; Southeast and Valley crude, 8¾@8½¢; Texas, 8¾¢.

### COTTON OIL MILL YIELDS.

(Special Report to The National Provisioner from the Fort Worth Laboratories.)

Fort Worth, Tex., Nov. 7, 1925.—The outstanding feature from the operating point of view is the moisture content of the seed now being received at the mills in northern Texas and Oklahoma.

The average figures given below represent the average of early seed which were dry and the later seed which contained more moisture. These moist seed as yet have not affected the quality of the oil. Since of necessity some of these damp seed must be stored, there will be off oil produced this winter.

In the actual crushing of damp seed, not too damp, cake with a lower oil content can be produced, because apparently the water that is in the seed itself results in the meats being better cooked than when it is necessary to add water to the meats. With moist seed there is a decided lowering of the oil lost in the hulls due to the practical elimination of the meat dust.

Moist seed makes it difficult to keep the protein down to 43 per cent, owing to the fact that the hulls are not cut into small pieces in going through the hullers. When the separating machinery is set to produce 43 per cent cake with moist seed, and a lot of dry seed are worked, the protein drops to a very low figure.

### SEED ANALYSIS.

	Yield 100 lbs. waste.			
	Moisture.	Ammonia in seed.	P.C. oil.	Gals. oil.
Avg., all samples	8.45	4.48	18.56	39.4
Best sample avg.	5.58	4.27	20.90	43.6
Lowest sample avg.	6.80	4.52	17.71	37.2
Avg. same mo., 1924	8.07	4.35	17.08	37.1
Annual avg., 1924	7.90	4.16	17.83	37.5

### CRUDE OIL.

	Refining Loss.	Color Red.	Acid Free.
Avg. all samples	7.9	7.2	1.5
Best sample avg.	3.7	5.0	1.1
Lowest sample avg.	9.6	9.4	1.8
Avg. same mo., 1924	8.3	6.3	1.6
Annual avg., 1924	7.0	5.8	1.7

### CAKE AND MEAL.

	Moisture.	Ammonia.	Protein.	Stand. Oil.
Avg. all mills	7.06	8.38	43.06	6.22
Best avg. result	6.63	8.21	42.18	4.72
Worst avg. result	7.41	8.57	44.07	6.90
Avg. this mo., 1924	7.51	8.38	43.06	6.08
Annual avg., 1924	7.54	8.21	42.21	6.46

### HULLS.

	Whole seeds and meats.	Oil in hulls.	Total oil.	Loss per lb. in hulls of stand.	Standard.
Avg. all mills	0.82	0.61	0.71	0.08	1.89
Best avg. result	0.00	0.39	0.47	0.00	1.25
Worst avg. result	0.35	0.88	1.02	0.21	2.72
Avg. this mo., 1924	0.08	0.73	0.80	0.12	2.13
Annual avg., 1924	0.02	0.70	0.64	0.14	2.24

## The Procter & Gamble Co.

### Refiners of all Grades of COTTONSEED OIL

Puritan, Winter Pressed Salad Oil

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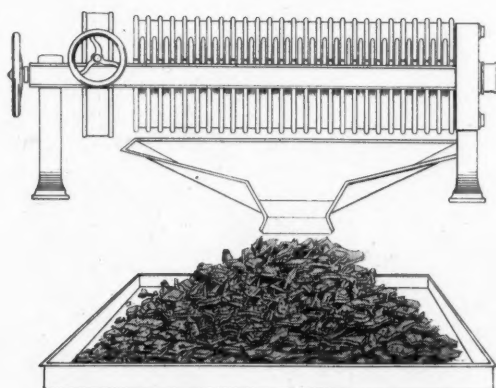
### Hardened Edible Coconut Oil COTTON OIL FUTURES

On the New York Produce Exchange

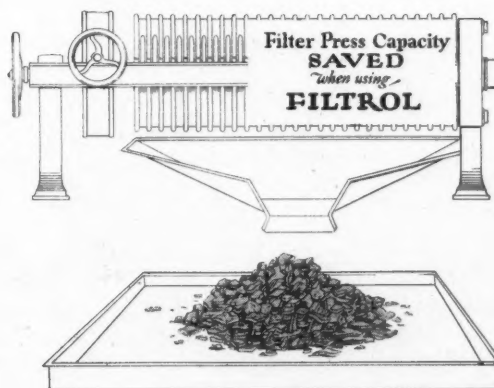


# Comparative Results and Cost of Bleaching a tank of prime summer yellow cottonseed oil with

## FULLER'S EARTH—vs.—FILTROL



Bleaching 60,000 lbs. Oil  
with 2% FULLER'S Earth.  
Press Cake—1500 lbs.



Bleaching 60,000 lbs. Oil  
with 2/3rds of 1% FILTROL.  
Press Cake—500 lbs.



OIL LOST  
300 lbs.

NET COST—  
ENGLISH FULLER'S EARTH—  
2% of 60,000 = 1200 lbs. @ \$30.00 ton = \$18.00\*  
300 lbs. OIL LOST @ 10c. lb. = 30.00  
\$48.00



OIL LOST  
100 lbs.

NET COST—  
FILTROL—  
2/3rds of 1% of 60,000 = 400 lbs. @ 4 1/2c. lb. = \$18.00\*  
100 lbs. OIL LOST @ 10c lb. = 10.00  
\$28.00

\*=Comparative prices for example  
delivered at a middle western plant.

—A NET SAVING of 33-1/3c. PER 1000 LBS. OF OIL BLEACHED!

RELATIVE SAVINGS AS COMPARED WITH OTHER DECOLORIZING EARTHS

### MR. REFINER!—

We can show similar results on all animal oils, fats, waxes and greases. Remember—it is not the first cost but the cost per pound of use that counts. Look over your annual records and see how much oil you handled last year, and on that basis see how much money you could save by using FILTROL.

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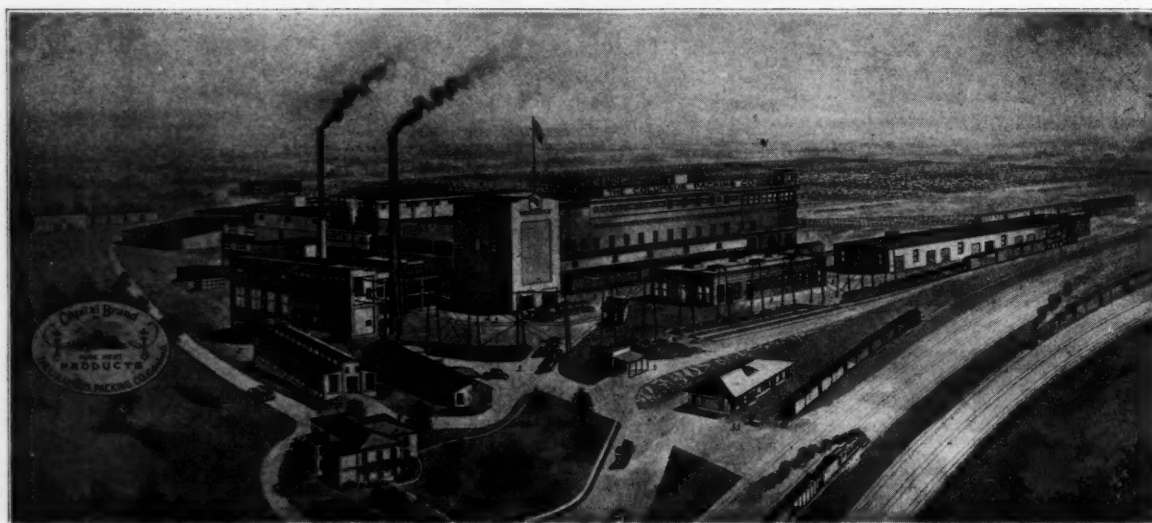
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# America's Foremost Meat Concerns

Columbus Packing Co., Columbus, Ohio



THE HOME OF "CAPITAL BRAND" PURE MEATS.

One meat concern that has made a name for itself in a rather brief space of time is the Columbus Packing Company, Columbus, Ohio.

Owned and managed by the seven Schenk brothers, this plant has made rapid strides since it came into the hands of these wide-awake young men in 1923.

## Come from Famous Family

The seven Schenk brothers come of a famous packinghouse family. Their grandsire founded F. Schenk & Sons Co., at Wheeling, W. Va., one of the well-known packing plants of the country. Their inheritance of the principles of good packinghouse practice has doubtless played its part in the successful management of the Columbus Packing Company.

Since taking over this plant, \$200,000 has been spent in improvements. The plant now has a weekly capacity of

15,000 hogs, 750 cattle, 500 calves and 500 lambs.

The plant is capable of an output of 300,000 lbs. of smoked meats, 400,000 lbs. lard and 150,000 lbs. of sausage.

There are modern hog and beef-killing departments and modern coolers. Up-to-date equipment is used in the pork cutting, and all cuts are delivered to the green meat coolers through galvanized iron chutes.

Extensive curing cellars are provided, divided into twelve different rooms. They have a capacity of 2,000,000 lbs. of pickled meats, and there is still room for 2,000,000 lbs. of dry cured meats.

## Curing and Smoking the Meats.

There are three floors, with eight smokehouses on each floor, making a total of 24 smokehouses, having a daily capacity of 120,000 lbs. of smoked meats.

In addition to the main coolers, there are smaller coolers for fresh pork sausage, as well as coolers located in the shipping department for holding packed goods before loading.

The sausage kitchen is large, white and tile-lined. It is completely equipped with the latest machinery for making quality food products.

The company's extensive boiled ham business is handled in a separate department, adjoining the sausage department.

## Where Meats Are Wrapped and Tied.

The parchment wrapping room, where meats are wrapped and tied, is on the first floor. Here is where the finishing touches are put on the famous "Capital Brand" packages.

A plant so well-equipped and so well-managed as the Columbus Packing Company could not fail to produce high-grade products.

**"Capital Brand" Pure Meats are tied with PRINT-AD-STRING, the Packers Tape, manufactured by the Chicago Printed String Co.**

# THE WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS.

### Provisions.

Hog products rallied from week's lows on general buying; covering fairly good; cash demand large. Oil distribution for October continued moderate. Hog receipts at Chicago so far this month nearly 300,000 less than a year ago. Profit taking limited demand and checked upturn.

### Cottonseed Oil.

Cottonseed oil about steady at the close of the week; outside demand small. Government report failed to revive speculative buying, profit taking satisfying the demand. Government report bullish but was discounted. Immediate, prompt crude 9c bid; little or nothing selling.

Quotations on cottonseed oil at Friday noon were: November, \$10.65@11.00; December, \$10.30@10.35; January, \$10.20; February, \$10.20@10.30; March, \$10.31; April \$10.30@10.39; May, \$10.45; June, \$10.45@10.51.

### Tallow.

Tallow, extra, 10 3/4c.

### Oleo Oil and Stearine.

Oleo stearine, 14 1/2c sales.

## FRIDAY'S GENERAL MARKETS.

New York, November 20, 1925.—Spot lard at New York, prime western, \$16.75@16.85; middle western, \$16.50@16.60; city, \$16.37; refined continent, \$17.50; South American, \$18.50; Brazil kegs, \$19.50; compound, \$12.50@12.75.

### Hull Oil Market.

Hull, England, November 20, 1925.—(By Cable.)—Refined cottonseed oil, 40s; crude cottonseed oil, 37s.

(Liverpool Provision Cable on p. 28.)

## CHICAGO MID-MONTH STOCKS.

Stocks of provisions in Chicago at the close of business on Nov. 14, 1925, with comparisons, are reported by the Chicago Board of Trade as follows:

	Nov. 14, '25.	Oct. 31, '25.	Nov. 14, '24.
Mess pork, new, made since Oct. 1, 1925, bria.	415		332
Mess pork, made Oct. 1, '24, to Oct. 1, '25.	43	310	
P. S. lard, made since Oct. 1, '25, lbs.	1,880,516	1,604,931	3,142,654
P. S. lard made since Oct. 1, '24 to Oct. 1, '25.	4,004,769	6,951,230	2,507,038
Other kinds of lard.	2,854,180	2,924,724	2,520,370
S. R. middles, made since Oct. 1, '25, lbs.	23,800	18,000	75,000
S. R. middles, made prev. to Oct. 1, '25, lbs.	84,825	425,224	384,000
D. S. cl. bellies, made since Oct. 1, '25.	4,940,490	4,117,915	3,787,929
D. S. cl. bellies made prev. to Oct. 1, '25.	7,350,498	8,250,302	4,680,501
D. S. rib bellies made since Oct. 1, '25.	915,000	1,200,840	400,698
D. S. rib bellies made prev. to Oct. 1, '25.	3,750,813	4,858,865	2,532,137
Ex. sh. cl. middles, made since Oct. 1, '25, lbs.	132,200	316,244	128,306
Ex. sh. cl. middles, made prev. to Oct. 1, '25, lbs.	1,640,741	1,551,646	78,001

## BRITISH PROVISION LETTER.

(Special Letter to The National Provisioner.)

Liverpool, England, Nov. 7, 1925.—The market here this week has shown a distinct improvement on the better demand for Danish and Continental sides. Prices have firmed up 5@6s on these cures. With American meats in such short supply there has been an improvement in the tone, and prices have steadied up, and in some cases, such as backs and picnics, have considerably improved.

With backs becoming scarce the Irish trade is naturally looking about for a substitute, with the result that the large stocks of American bellies here are being absorbed, and prices are tending to improve.

Lard has been in good sale all week, the demand being excellent, but prices have ruled practically unchanged from last week. There is, however, a distinctly better tone in the position.

## ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to November 20, 1925, show exports from that country were as follows: To England, 124,909 quarters; to the continent, 113,079 quarters; to other ports, none.

Exports for the previous week were: To England 73,460 quarters; to the continent, 83,866 quarters; to other ports, none.

## CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Nov. 17, 1925.—Latest quotations on chemicals and soapmakers' supplies:

Seventy-six per cent caustic soda, \$3.76@3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16@4.56 per cwt.; 58 per cent carbonate of soda, \$2.04@2.44 per cwt.

Clarified palm oil in casks in 2,000 lbs., 9 1/4@9 1/2c lb.; olive oil foots, 9@9 1/4c lb.; East India Cochinn cocoanut oil, 16 1/2c lb.; Cochinn cocoanut oil, domestic, 15 1/4c lb.; Ceylon grade cocoanut oil, 14 1/2c lb.

Prime summer yellow cottonseed oil, 11 1/2@12c lb.; soya bean oil, 13 1/2c lb.; red oil, 11 1/2@12 1/4c lb.

Extra tallow, f.o.b. seller's plant, 9 1/4c lb.; dynamite glycerine, nom., 18 3/4c lb.; chemically pure glycerine, nom., 19 1/2c lb.; saponified glycerine, nom., 14 1/2c lb.; crude soap glycerine, nom., 13c lb.; prime packers grease, nom., 9 1/4c lb.

## EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending Nov. 14, 1925, with comparisons:

To	PORK, BBLs.		
	Week ended Nov. 14, 1925.	Week ended Nov. 15, 1924.	From Nov. 1, 1925, to Nov. 14, 1925.
United Kingdom...	50	63	50
Continent .....	50	225	240
Total .....	100	288	290

### BACON AND HAMS, LBS.

United Kingdom...	6,004,750	9,408,250	12,318,000
Continent .....	895,000	2,939,500	1,487,500
West Indies .....		17,500	
Other countries...		60,000	62,500
Total .....	6,899,750	12,425,250	13,868,000

### LARD, LBS.

United Kingdom...	5,358,437	3,774,025	9,987,555
Continent .....	3,236,765	10,156,414	6,728,192
8th. and Ctl. Amer.	284,000	28,000	307,000
West Indies .....	74,000	93,302	74,000
Other countries...	1,400		1,400
Total .....	8,934,602	14,051,741	17,098,147

## RECAPITULATION OF THE WEEK'S EXPORTS.

From—	Pork, bbls.	Bacon and hams, lbs.	Lard, lbs.
New York .....	100	2,051,750	5,777,602
Boston .....		16,000	56,000
Philadelphia .....			328,000
New Orleans .....		4,232,000	2,763,000
Montreal .....		6,899,750	8,934,602
Total week .....	100	10,998,250	18,168,548
Previous week .....	100	9,294,750	14,051,741
2 weeks ago .....	1,328	2,939,500	1,487,500
Cor. week 1924 .....	283	12,425,250	14,051,741

Comparative summary of aggregate exports in lbs., from Nov. 1, 1925 to Nov. 14, 1925.

	1925-1925	1924-1924	Decrease.
Pork, lbs.	58,000	80,600	31,600
Bacon and hams, lbs.	13,868,000	27,983,250	14,125,250
Lard, lbs.	17,098,147	20,097,460	2,999,313

## COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, November 1 to November 18, 850 bbls.

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, November 19, 1925, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef—</b>				
STEERS (Hvy. wt., 700 lbs. up):				
Choice .....	\$19.00@21.00	\$17.00@19.00	\$18.00@20.00	.....
Good .....	15.00@19.00	14.00@17.00	14.00@18.00	.....
STEERS (Lt. and med. wt., 700 lbs. down):				
Choice .....	19.00@21.00	.....	18.00@20.00	19.00@22.00
Good .....	15.00@19.00	.....	14.00@18.00	15.00@19.00
STEERS (All weights):				
Medium .....	12.00@14.00	12.00@14.00	11.00@14.00	11.00@14.00
Common .....	10.00@12.00	10.00@12.00	9.00@11.00	10.00@11.00
<b>COWS:</b>				
Good .....	11.00@13.00	10.50@11.50	9.50@12.00	11.00@12.00
Medium .....	9.00@10.50	9.00@10.50	8.50@9.50	10.00@11.00
Common .....	7.50@9.00	8.00@9.00	7.50@8.50	8.00@9.50
<b>Fresh Veal (1):</b>				
VEALERS:				
Choice .....	17.00@18.00	.....	18.00@20.00	19.00@20.00
Good .....	15.00@17.00	.....	15.00@18.00	16.00@18.00
Medium .....	13.00@15.00	13.00@15.00	13.00@15.00	14.00@15.00
Common .....	11.00@14.00	10.00@13.00	11.00@13.00	.....
<b>CALF CARCASSES (2):</b>				
Choice .....	.....	13.00@15.00	13.00@14.50	13.00@14.00
Good .....	12.00@14.00	11.00@13.00	11.50@13.00	12.00@13.00
Medium .....	10.00@12.00	9.00@11.00	10.50@11.50	11.00@12.00
Common .....	9.00@10.00	8.00@9.00	9.50@10.50	9.00@11.00
<b>Fresh Lamb and Mutton:</b>				
LAMB (Lt. and hvy. wt., 30-42 lbs.):				
Choice .....	28.00@30.00	28.00@29.00	28.00@30.00	30.00@31.00
Good .....	26.00@28.00	27.00@28.00	27.00@28.00	28.00@30.00
LAMB (Med. and hvy. wt., 42-55 lbs.):				
Choice .....	.....	26.00@27.00	26.00@28.00	26.00@28.00
Good .....	.....	25.00@26.00	24.00@25.00	25.00@26.00
LAMB (All weights):				
Medium .....	24.00@26.00	24.00@26.00	23.00@25.00	25.00@27.00
Common .....	20.00@23.00	23.00@24.00	21.00@23.00	.....
MUTTON (Ewes):				
Good .....	13.00@15.00	15.00@17.00	16.00@17.50	16.00@17.00
Medium .....	11.00@13.00	13.00@15.00	15.00@16.00	15.00@16.00
Common .....	9.00@11.00	10.00@13.00	11.00@15.00	12.00@14.00
<b>Fresh Pork Cuts:</b>				
LOINS:				
8-10 lb. av. ....	23.00@25.00	28.00@29.00	26.00@27.00	24.00@26.00
10-12 lb. av. ....	22.00@23.00	25.00@26.00	25.00@26.00	24.00@25.00
12-15 lb. av. ....	21.50@22.50	27.00@28.00	24.00@25.00	23.00@25.00
15-18 lb. av. ....	19.00@20.00	25.00@27.00	22.00@24.00	22.00@24.00
18-22 lb. av. ....	18.00@19.00	23.00@25.00	20.00@22.00	21.00@23.00
SHOULDERS: N. Y. style: Skinned. ....	17.00@18.00	.....	18.00@19.00	18.00@20.00
PICNICS:				
4-8 lb. av. ....	15.00@16.50	16.50@18.00	.....	19.00@20.00
6-8 lb. av. ....	.....	16.00@17.50	17.00@18.00	17.00@18.00
BUTTS: Boston Style. ....	21.00@23.00	.....	22.00@24.00	22.00@24.00
SPARE RIBS: Half Sheets. ....	17.00@19.00	.....	.....	.....
TRIMMINGS:				
Regular .....	14.00@15.00	.....	.....	.....
Lean .....	17.00@18.00	.....	.....	.....

(1) Includes "skin on" at New York and Chicago.

(2) Includes sides at Boston and Philadelphia.



# LIVE STOCK MARKETS

## CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Nov. 19, 1925.

**CATTLE**—Heavy steers came back to the extent of about 25c. All grades shared the upturn, scarcity and broader shipping demand being the stimulating factors. The usual weakening effect of pre-Thanksgiving poultry demand affected the yearling market, however, and medium weights sympathetically shared the slowness, little cattle ruling steady to 25c lower.

Killing quality was rather plain and a spread of \$8.25@10.50 was comprehensive in the fed steer list, few heavies selling above \$12.50 and relatively few yearlings over \$11.50.

Long fed heavies at \$14.50 were no criterion of the general market, most weighty steers going at \$12.00@12.65. Yearlings stopped at \$13.25, such kinds being choice, but not strictly so.

Last week's out of line price levels attracted too many fat cows and heifers with the result that a 25@50c decline developed, heifers ruling 50@75c, and in instances more, under the high time. Most fat cows on the break sold at \$4.25@6.00, although choice kosher made \$8.50. Heifers at \$6.00@7.50 were similar to \$6.50@8.25 kinds early in the week.

Strongweight cutters fell to \$4.00, and the edge went off the canner market, \$3.65 dropping to \$3.50. Light bologna bulls had no dependable outlet, but heavy

kinds held steady at \$4.75@5.15, a few making \$5.25 and better.

Poultry influences knocked the bottom out of the veal calf market, kinds at \$9.00@10.00 as the week closed being comparable with \$10.25@11.00 offerings a week earlier.

**HOGS**—Irregularity characterized swine price readjustments when supplies generally expanded and shippers tended to reduce their purchases.

Light to heavy weight butchers declined 10@20c, with very little change noted for extremely weighty kinds. Light lights ruled 15@25c higher, while slaughter pigs scored 25c gains. Packing sows advanced 20c for the most part. These alterations brought \$11.55 as the top for weighty butchers today, as compared with a high mark of \$9.65 a year ago.

**SHEEP**—Under the stimulus of very moderate supplies all classes of bovine stock showed advances during the week. Active shipping demand was the main incentive to price betterment on desirable fat lambs as the week closed. Best fat lambs during the week realized \$16.00, small local killers and shippers taking a few at this price.

Both fed westerns and natives sold upward to \$15.85, this price being quite uniform on offerings suitable for eastern shipment. Bulk of desirable lambs to packers during the week cashed at \$15.00@15.65. Most cull natives made \$11.50@12.00, and a comparatively liberal supply of fat yearling wethers sold largely at \$12.00@12.75, a few reaching \$12.90.

Sorted fat ewes sold upward to \$8.50, with bulk at \$7.00@8.00.

## KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., Nov. 19, 1925.

**CATTLE**—Although the beef steer trade has been rather slow throughout the week, a little improvement has been no-

ticed and most classes are around 25c higher than a week ago. Quality as a rule has been plain and virtually no heavy finished bullocks have been offered. Some fairly desirable kinds scaling around 1,290 lbs. sold up to \$10.15.

The weeks' top reached \$12.50 on yearlings and \$11.25 on medium weights, while the bulk of the supply was short feds selling from \$8.00@10.00. A sprinkling of grass steers, some of which had been fed a short grain ration, sold at \$7.50@8.00.

Fat she stock met a good outlet at 15@25c higher rates, while canners and cutters held steady. Bulk of butcher cows sold from \$4.00@6.25 with heifers at \$5.00@7.00. Prices on veal calves slumped around \$1.00 during the week, but medium and heavy kinds sold steady. Best vealers sold at \$10.00 on the close.

**HOGS**—With increased receipts both locally and at other important markets and a rather limited shipping demand, prices on all classes of hogs were reduced 20@30c as compared with last Thursday. Both lights and underweights have been in demand and have been selling at the outside prices.

The week's top was \$11.65, early, but at the close the practical top was \$11.35. The price spread has been materially narrowed during the week's trade and on late days 15@20c would cover the range in most classes. Packing sows are 10@15c lower with \$10.25@10.50 taking the bulk on today's session.

**SHEEP**—Little change was noted in prices of fat lambs and sheep during the week. As a rule values are steady to weak as compared with a week previous.

Desirable fed western lambs sold up to \$15.35, the week's top, while the bulk of the fed offerings including the better grades of native lambs, sold from \$14.75@15.25. Some recently shorn arrivals brought \$14.00 and most yearlings cashed from \$11.50@12.50. Small lots of fat ewes sold up to \$8.00, but the week's practical top was \$7.85. Most Texas wethers were taken at \$8.50@8.75, with a few up to \$9.25.

## LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, November 19, 1925, as reported to THE NATIONAL PROVISIONER by leased wire by the Bureau of Agricultural Economics, U. S. Department of Agriculture:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
<b>Hogs (Soft or oily hogs and roasting pigs excluded):</b>					
TOP	\$11.55	\$11.80	\$11.15	\$11.35	\$11.10
BULK OF SALES	11.10@11.50	11.00@11.75	10.25@11.10	11.00@11.25	10.75@11.10
Hvy. wt. (250-350 lbs.), med-ch.	11.10@11.40	11.35@11.60	10.75@11.10	10.90@11.25	10.90@11.00
Med. wt. (200-250 lbs.), med-ch.	11.20@11.40	11.45@11.65	10.85@11.15	11.00@11.35	10.90@11.00
Lt. wt. (160-200 lbs.), com-ch.	10.90@11.40	11.50@11.80	10.85@11.15	11.00@11.40	11.00@11.10
Lt. lt. (130-160 lbs.), com-ch.	10.65@11.75	11.25@11.75	10.75@11.00	11.00@11.50	11.00@11.10
Packing sows, smooth and rough	9.00@10.00	9.75@10.50	10.00@10.50	10.00@10.50	9.75@10.25
Sight pigs (120 lbs. down), med-ch.	11.00@11.90	11.25@11.75	10.75@11.25	11.00@11.65	11.25@11.50
Av. cost and wt., Wed., (pigs excluded)	11.33-232 lb.	11.58-215 lb.	10.90-253 lb.	11.28-219 lb.	
<b>Slaughter Cattle and Calves:</b>					
<b>STEERS (1,500 LBS UP):</b>					
Good-ch	10.75@14.25	11.00@14.00	10.25@13.50	10.85@14.15	
<b>STEERS (1,100-1,500 LBS.):</b>					
Choice	12.25@14.25	12.50@14.00	11.50@13.50	12.15@14.15	
Good	9.75@12.40	10.00@12.50	9.25@11.50	9.00@12.15	9.00@11.75
Medium	8.25@10.00	7.25@10.00	7.00@9.25	6.90@9.00	7.00@9.00
Common	6.25@8.50	5.50@7.25	4.75@7.00	4.75@6.90	5.25@7.00
<b>STEERS (1,100 LBS. DOWN):</b>					
Choice	12.00@14.00	12.50@14.00	11.75@13.75	12.15@14.15	
Good	9.75@12.25	10.00@12.50	9.15@11.75	8.85@12.15	8.75@11.75
Medium	8.00@9.75	7.00@10.00	6.90@9.15	6.90@9.00	6.75@8.75
Common	6.00@8.25	5.25@7.00	4.80@6.80	4.50@6.90	4.50@6.75
Canner and cutter	4.50@6.00	4.00@5.25	3.50@4.60	3.50@4.50	3.00@4.50
<b>LT. YRIG. STEERS AND HEIFERS:</b>					
Good to choice (850 lbs. down)	8.50@13.00	9.00@12.25	8.60@12.85	8.75@13.00	8.25@13.00
<b>HEIFERS:</b>					
Good-choice (850 lbs. up)	6.75@11.00	6.00@10.00	6.85@11.35	6.85@11.00	6.25@10.75
Common-med. (all weights)	5.00@7.00	4.50@6.00	4.35@6.85	4.00@6.85	4.25@6.25
<b>COWS:</b>					
Good to choice	5.50@8.75	5.50@7.75	5.60@8.65	5.25@8.10	4.75@7.50
Common and medium	4.00@5.60	4.25@5.50	4.25@5.00	4.00@5.25	3.75@4.75
Canner and cutter	3.25@4.00	3.25@4.25	3.15@4.25	3.00@4.00	2.75@3.75
<b>BULLS:</b>					
Good-ch. beef (1,500 lbs. up)	5.15@6.50	5.25@6.25	4.65@6.00	4.75@5.25	4.75@5.75
Good-ch. (1,500 lbs. down)	5.35@7.00	5.25@6.75	4.65@6.50	4.75@5.75	4.85@6.25
Can-med. (canner and bologna)	3.75@5.35	3.25@5.00	3.15@4.65	3.25@4.75	3.25@4.85
<b>CALVES:</b>					
Medium to choice (milk fed exc.)	5.00@7.50	5.00@8.50	4.25@7.00	4.00@7.00	4.00@7.00
Cull-common	4.00@5.00	4.00@5.00	3.50@4.25	3.00@4.00	3.00@4.00
<b>VEALERS:</b>					
Medium to choice	8.50@11.75	8.50@13.00	7.00@10.50	6.00@10.50	7.25@9.50
Cull-common	5.00@8.50	4.50@8.50	4.25@7.00	4.00@6.00	4.00@7.25
<b>Slaughter Sheep and Lambs:</b>					
Lambs, med. to choice (84 lbs. down)	14.25@16.00	13.75@15.50	13.75@15.40	13.50@15.35	13.50@15.25
Lambs, cull-com. (all weights)	11.00@14.25	10.50@13.75	10.75@13.75	10.00@13.50	9.25@13.50
Yearling wethers, medium to choice	9.50@13.00	9.75@12.75	9.75@12.00	10.25@12.85	
Ewes, common to choice	4.75@8.50	4.50@8.00	4.50@8.10	4.75@8.00	4.00@8.00
Ewes, canners and cull	1.50@4.75	1.50@4.50	1.25@4.50	1.50@4.75	1.50@4.00

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**OMAHA.**

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Nov. 19, 1925.

**CATTLE.**—Although buyers made a determined effort to lower prices of beef steers they were generally unsuccessful, and only moderate declines were enforced with current prices ruling steady to 25c lower on the bulk, although extremes of 35¢@50¢ are quoted on heavy steers.

Shipping orders have been light resulting in the better grades showing the most loss. Bulk of the fed contingent cleared at \$8.50@10.50, with several loads above this spread. Heavy steers earned \$11.40 and yearlings \$12.25. She stock was in broad demand and prices are strong to 25c higher for the week. Bulls advanced 25¢@40¢. Veal prices were lowered around \$15.00, with practical top dropping to \$10.00.

**HOGS.**—Quality and finish of current offerings show marked improvement. Receipts continue moderate with local packer demand limited and as a result current price levels for butcher grades and light offerings reflect a 20¢@30¢ decline as compared with last Thursday. Bulk of 140 to 300 lb. weights are selling at \$10.90@11.10; top, \$11.15.

Packing grades are mostly 10@15c lower than week ago with rough and heavy sows at \$10.00@10.15, smooth up to \$10.35, and stags \$8.50@9.00.

**SHEEP.**—Market on fat lambs for the period under review has carried a good strong undertone, with the current days' prices steady to 25c higher. The advance was most pronounced on light fed woolled lambs. Clipped lambs and heavy wool lambs held steady. Market has been featured with a broad packer demand and some inquiry from eastern shippers. Today's bulk of fed woolled and native lambs ranged from \$15.00@15.35; top, \$15.40.

Yearlings and sheep have been in small numbers and market is quoted as around 10c higher. Desirable weight fat ewes are clearing at \$7.25@8.00; week's top, \$8.10.

**ST. LOUIS.**

(Reported by U. S. Bureau of Agricultural Economics.)

E. St. Louis, Ill., Nov. 19, 1925.

**CATTLE.**—Features of the current week were the plain quality of the bulk of steers and the activity in the canner department.

Compared with one week ago, beef steers sold unevenly steady to 25c higher; light yearlings and heifers 25c higher; beef cows and bulls, steady; canners, strong.

Tops for week: Yearlings, \$13.25, weight 1,023 lbs.; matured steers, \$11.25, weight 1,347 lbs.; heifers, \$9.25, weight 653 lbs.

Bulks for week: Beef steers, \$7.25@10.00; fat light yearlings and heifers, \$8.75@9.25; plain heifers, \$5.00@8.25; cows, \$4.50@5.50; canners, \$3.35@3.60.

**HOGS.**—Increased receipts of hogs this week were just about balanced by a broad demand from all buying interests although such adjustments as were made were downward.

Compared with a week ago: Light lights are 10c lower; pigs 25c off and oth-

ers steady. Better 150@190 lb. averages cashed today at \$11.70@11.75 with weightier kinds at \$11.60@11.65. Strong weight pigs sold mainly at \$11.50@11.75, peewees up to \$12.10, packing sows earned \$10.25@10.50.

**SHEEP.**—Fat lambs advanced around 25c during the Thursday to Thursday period, natives selling today at \$15.00@15.35. A load of westerns topped at \$15.50. Cull lambs earned \$10.50@11.00, and fat yearlings, \$12.25@12.60 during the week. Bulk of mutton ewes were weighed at \$7.00@8.00.

**ST. JOSEPH.**

(Special Letter to The National Provisioner.)

So. St. Joseph, Mo., Nov. 17, 1925.

**CATTLE.**—Cattle receipts for two days around 7,000 against 9,558 same days a week ago. There was only a fair showing of beef steers and yearlings and quality only ordinary, nothing choice being included. Market steady to strong, with best light and medium weights at \$10.00, and bulk of sales \$8.00@9.50. Mixed yearlings sold up to \$10.00.

Cows and heifers strong to 25c higher. Medium to good cows mostly \$4.25@6.00; canners and cutters, \$3.25@4.00. Heifers largely \$5.50@7.00, odd head up to \$11.00.

Bulls steady, bologna grades \$3.50@4.25, choice butchers up to \$5.25.

Calves 50c lower, top veals \$10.00.

**HOGS.**—Hog receipts around 11,000 for two days, compared with 6,063 same period a week ago. Market 10¢@20¢ lower than last week's close, with today's top \$11.50 and bulk of sales \$11.30@11.45. Throw-out packing sows \$10.25@10.50.

**SHEEP.**—Sheep receipts around 7,500 for two days. Lambs steady to 15c lower; top westerns and fed lambs, \$15.10; natives, \$14.75.

Sheep steady. Fat ewes up to \$8.00; wethers, \$9.00, and yearlings, \$12.00.

**ST. PAUL.**

(Reported by U. S. Bureau of Agricultural Economics and Minn. Department of Agriculture.)

St. Paul, Minn., Nov. 18, 1925.

**CATTLE.**—Irregular trends featured the current week's trade in the cattle division. Inbetween grades of fat steers have dropped a big 25c or more, while fat she stock as well as all other killing classes has scored a similar gain.

Warmed up natives together with season end grass offerings have made up most of the past week's run. Top western

grass heaves averaging 1,378 lbs. scored \$9.75; shortfed yearlings making \$9.50 and \$10.00, respectively. Rough heavy warmed up natives sold around \$8.50@9.00, with bulk of the steer run from \$6.00@7.50.

The bulge in fat she stock values placed fat cows and heifers on a \$4.00@6.00 basis mainly, more desirable grades selling up to \$6.00 and \$7.50, respectively. Canners and cutters are going at \$3.00@3.50 with bulls largely \$4.25@4.50.

Vealers have dropped from 75¢@1.25, good lights at present selling at \$8.75@9.00.

**HOGS.**—Price gains scored in the hog market late last week have been erased this week and current values on butcher and bacon hogs are weak to 15c lower than a week ago, bulk cashing on Wednesday this week at \$11.10, with packing sows at \$9.75 to \$10.00.

Bulk of the pigs cleared at \$11.25, some 130@145 lb. averages going at the same figure.

**SHEEP.**—Fat lambs are steady with a week ago while fat ewes have made some gains. Bulk of the good lambs are going at \$15.00, culls \$9.00@9.50, fat ewes selling largely from \$5.50@8.00.

**SIOUX CITY.**

(Special Letter to The National Provisioner.)

Sioux City, Ia., Nov. 18, 1925.

**CATTLE.**—The week is bringing more cattle than had been expected. Good weather has kept rangers moving and there are many farmers who are sending in immature cattle, on an assumption that the corn market is going to hold to high figures.

For a period so close to the Thanksgiving holiday period there has been a very good demand, and prices for the week to date have been holding to a full steady to strong, and in instances slightly higher levels compared with the close last week. For today, with 4,000 cattle here, and 14,000 for the half week, the trade ruled fairly active at steady prices.

The best cattle here today were well finished yearlings, a little heavy in weight, that sold at \$11.75. Not many steers sold as high as \$10.00, and the bulk of steers from \$9.00 down to around \$7.00, some common lots lower.

Choice fed yearling heifers sold up to \$8.75, but not many above \$7.00 and bulk of killer she stock \$4.50@6.00.

**HOGS.**—Hogs are coming rather freely and the market appears to be an up-one-day, down-the-next affair. Receipts for

# SATISFACTION

## KENNETT-MURRAY ORGANIZATION

**CHICAGO—Kennett, Murray & Co.****CINCINNATI—Kennett, Colina & Co.****DETROIT—Kennett, Murray & Colina****EAST ST. LOUIS—Kennett, Sparks & Co.****INDIANAPOLIS—Kennett, Whiting,****McMurray & Co.****LAFAYETTE—Kennett, Murray & Co.****LOUISVILLE—P. C. Kennett & Son****MONTGOMERY—P. C. Kennett & Son****NASHVILLE—P. C. Kennett & Son****OMAHA—Kennett, Murray & Co.****SIOUX CITY—Kennett, Murray & Brown****SIOUX FALLS—Kennett, Murray & Brown****BUYERS ONLY and WE BUY RIGHT**

**Five  
Competent Hog Buyers  
to Serve**

**Particular Packers****E. K. Corrigan****Exclusive Hog Order Buyer****South St. Joseph, Mo.***In the center of the corn belt district*



today were 11,000 and for the half week 31,000.

The market was around 15c lower compared with Tuesday, with best butchers of 249 lbs. average at \$11.35, bulk of medium to strong weight butchers \$11.10 @11.15; fancy light, \$11.25; mixed droves selling \$10.50@11.00, sows, \$10.30@10.40 for choice; common to medium, \$10.00@10.25.

Pigs were selling up to \$11.00@11.50 to the packers.

**SHEEP**—The sheep trade was not so active but prices held about steady, best lambs here sold at \$15.40, fair to good lots \$15.00@15.25.

Choice fat light ewes quotable up to \$8.00.

### PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, November 14, 1925, are reported to The National Provisioner as follows:

#### CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	6,514	9,300	11,468
Swift & Co.	7,622	10,700	12,585
Morris & Co.	6,354	7,000	8,984
Wilson & Co.	7,960	10,300	6,337
Anglo. Amer. Prov. Co.	1,999	5,700	...
H. H. Hammond Co.	3,408	5,200	...
Libby, McNeill & Libby.	2,713	...	...

Brennan Packing Co., 8,600 hogs; Miller & Hart, 4,600 hogs; Independent Packing Co., 4,700 hogs; Boyd, Lanham & Co., 4,800 hogs; Western Packing & Provision Co., 8,900 hogs; Roberts & Oake, 4,300 hogs; others, 23,100 hogs.

#### KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour & Co.	5,146	1,473	3,881
Cudahy Pkg. Co.	5,384	1,660	3,235
Fowler Pkg. Co.	1,389	34	...
Morris & Co.	4,646	1,680	3,067
Swift & Co.	6,509	2,156	4,982
Wilson & Co.	5,625	1,012	6,233
Local butchers	746	146	1,067
Total	29,408	8,161	21,555

#### OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	5,935	8,490	3,440
Cudahy Pkg. Co.	5,933	6,558	6,022
Dold Pkg. Co.	1,644	5,017	...
Morris & Co.	3,358	3,293	3,014
Swift & Co.	5,405	5,370	6,892
M. Glassburg	14	...	...
Hoffman Pkg. Co.	40	...	...
Mayerowich & Vail	40	...	...
Omaha Pkg. Co.	56	...	...
John Roth & Sons	117	...	...
So. Omaha Pkg. Co.	117	...	...
Lincoln Pkg. Co.	615	...	...
Sinclair Pkg. Co.	333	...	...
Kennett Murray Co.	2,648	...	...
J. W. Murphy	8,564	...	...
Other buyers	12,582	...	...
Total	23,625	52,492	19,308

#### ST. LOUIS.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	3,599	4,503	2,054
Swift & Co.	3,905	5,372	2,975
Morris & Co.	2,909	3,570	1,569
St. Louis Dressed Beef Co.	1,334	...	...
Independent Pkg. Co.	965	1,229	59
East Side Pkg. Co.	1,405	6,194	...
Hell Pkg. Co.	32	3,080	...
American Pkg. Co.	129	120	83
Krey Packing Co.	191	468	...
Sartorius Pkg. Co.	14	360	17
Sieloff Pkg. Co.	122	1,650	...
Butchers	16,634	46,830	1,537
Total	31,594	73,986	8,304

#### ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	4,285	753	11,581	9,783
Armour & Co.	3,302	495	5,231	2,165
Morris & Co.	2,424	428	6,489	1,679
Others	3,322	460	5,413	1,239
Total	13,333	2,106	28,714	14,866

#### SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,374	590	10,627	2,172
Armour & Co.	3,411	411	9,918	3,130
Swift & Co.	2,354	473	6,625	2,655
Sacks Pkg. Co.	124	23	...	...
Smith Bros. Pkg. Co.	19	9	195	...
Local butchers	111	13	7	...
Order buyers and packer shipments	1,232	25	17,512	...
Total	10,625	1,544	42,884	7,957

#### CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	521	98	3,168	330
Kroger Gro. & Bak Co.	259	75	1,794	...
Gus. Juengling & Son.	172	120	...	41
J. & F. Schroth Pkg. Co.	41	...	2,599	...
H. H. Meyer Pkg. Co.	41	...	2,402	...
J. Hillberg's Sons	123	12	...	40
Wm. G. Behn's Sons	157	50	...	...
Peoples Pkg. Co.	54	74	...	...
A. Sander Pkg. Co.	9	...	1,929	...
Sam Gail	...	...	...	347
J. Schlachter's Sons	225	191	...	161
Total	1,587	620	11,892	919

#### MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,582	8,767	14,523	1,202
Swift & Co., Chicago	412	...	...	...
United Dressed Beef Co.	54	...	...	...
Layton Company	103	1,349	...	...
R. Gunz	70	165	...	...
Gross-Armour branch	118	...	...	...
Swift, Harrisburg, Pa.	24	...	...	...
Armour, Chicago	227	241	80	139
Local butchers	190	92	18	10
Total	4,398	9,100	16,141	1,351

#### INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	1,583	3,695	19,650	2,586
King & Co.	1,281	444	18,244	734
Armour & Co.	163	15	3,304	25
Indianapolis Abt. Co.	1,159	27	545	198
Hilgemier Bros.	...	...	960	...
Brown Bros.	80	9	...	16
Bell Pkg. Co.	...	...	497	...
Schussler Pkg. Co.	...	...	368	...
Meier Pkg. Co.	61	10	356	...
Indianapolis Prov. Co.	23	34	245	33
Riverview Pkg. Co.	9	...	195	...
A. Wabritz	8	51	...	42
Hoosier Abt. Co.	19	...	25	...
Others	710	240	241	81
Total	5,139	4,525	45,630	3,715

#### OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	2,248	770	3,250	194
Wilson & Co.	2,423	632	1,802	15
Others	106	9	344	...
Total	4,777	1,411	5,396	209

#### WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,641	713	3,348	382
Swift & Co.	455	14	4,373	...
Wichita D. B. Co.	34	...	...	...
McArthur Pkg. Co.	93	...	...	...
Keef-LeSturgeon	23	...	...	...
Total	2,246	727	7,721	382

#### DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,063	206	2,030	914
Armour & Co.	1,300	82	1,526	359
Blaney-Murphy	669	119	1,529	...
Others	540	203	428	117
Total	4,002	610	5,513	1,390

#### ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	4,877	4,071	26,103	5,798
Hertz & Bifkin	210	145	...	...
Katz Pkg. Co.	1,300	223	...	...
Swift & Co.	8,885	6,400	39,944	9,023
Cudahy Pkg. Co.	673	1,319	...	...
Others	2,079	138	31,936	1,250
Total	16,117	12,296	97,983	16,266

#### RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending November 14, 1925, with comparisons:

#### CATTLE.

	Week ending Nov. 14.	Prev. week.	Cor. week 1924.
Chicago	36,620	36,477	41,475
Kansas City	29,408	30,810	30,677
Omaha	23,625	24,865	21,837
St. Louis	31,594	33,096	34,449
St. Joseph	13,333	13,101	13,959
Sioux City	10,625	9,065	9,129
Oklahoma City	4,777	4,900	6,854
Indianapolis	5,139	5,566	6,759
Cincinnati	1,587	1,774	1,884
Milwaukee	4,398	4,448	4,801
Wichita	2,246	2,734	3,250
Denver	4,002	3,906	3,321
St. Paul	16,117	16,080	20,465
Total	184,071	187,251	198,560

#### HOGS.

	Week ending Nov. 14.	Prev. week.	Cor. week 1924.
Chicago	105,200	97,600	203,300
Kansas City	21,555	18,063	45,170
Omaha	52,492	49,919	63,010
St. Louis	73,986	80,948	74,882
St. Joseph	28,714	26,075	50,362
Sioux City	42,884	39,081	53,286
Oklahoma City	5,396	4,175	6,542
Indianapolis	45,630	40,385	80,354
Cincinnati	11,892	15,397	17,168
Milwaukee	16,141	16,253	24,214
Wichita	7,721	9,593	12,367
Denver	5,513	5,669	5,843
St. Paul	97,983	85,701	94,850
Total	515,107	488,839	730,848

#### SHEEP.

	Week ending Nov. 14.	Prev. week.	Cor. week 1924.
Chicago	39,374	47,982	57,411
Kansas City	16,360	10,819	10,788
Omaha	19,368	10,202	26,611
St. Louis	8,304	9,670	7,677
St. Joseph	14,866	11,007	13,621
Sioux City	7,957	7,308	7,963
Oklahoma City	206	204	107
Indianapolis	3,713	4,044	2,722
Cincinnati	919	1,001	1,285
Milwaukee	1,351	1,219	1,130
Wichita	382	448	624
Denver	1,390	1,748	1,748
St. Paul	16,266	25,798	21,181
Total	130,461	131,696	152,788

### RECEIPTS AT CENTERS.

#### SATURDAY, NOVEMBER 14, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	500	4,000	1,000
Kansas City	12,000	4,000	1,000
Omaha	300	6,000	300
St. Louis	800	3,000	300
St. Joseph	150	4,000	1,000
Sioux City	300	6,500	200
St. Paul	1,500	1,800	500
Oklahoma City	200	200	...
Port Worth	500	100	...
Milwaukee	100	...	...
Denver	2,000	200	7,400
Louisville	100	400	...
Wichita	200	600	100
Indianapolis	300	8,000	100
Pittsburgh	100	2,000	400
Cincinnati	500	3,000	200
Buffalo	200	1,500	800
Cleveland	300	1,500	1,000
Nashville, Tenn.	...	300	...
Toronto	600	100	...

#### MONDAY, NOVEMBER 16, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	22,000	44,000	22,000
Kansas City	21,000	8,000	6,500
Omaha	11,000	12,500	5,000
St. Louis	11,500	18,500	2,500
St. Joseph	3,500	3,000	2,000
Sioux City	7,000	12,000	3,000
St. Paul	14,000	30,000	6,000
Oklahoma City	1,500	...	...
Port Worth	6,000	1,200	1,000
Milwaukee	500	800	100
Denver	11,500	2,400	12,000
Louisville	2,800	1,000	300
Wichita	4,400	2,000	300
Indianapolis	800	2,000	200
Pittsburgh	1,100	9,000	4,000
Cincinnati	2,400	4,000	200
Buffalo	2,100	18,000	12,000
Cleveland	900	4,000	3,500
Nashville, Tenn.	...	400	...
Toronto	4,600	1,900	2,800

#### TUESDAY, NOVEMBER 17, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	32,000	11,000
Kansas City	10,000	8,000	5,000
Omaha	8,500	8,000	4,000
St. Louis	8,500	15,500	4,000
St. Joseph	3,000	6,000	6,000
Sioux City	4,000	9,500	2,000
St. Paul	3,000	16,000	2,000
Oklahoma City	900	1,000	.....
Port Worth	2,000	500	300
Milwaukee	1,400	5,500	400
Denver	5,200	2,000	1,200
Louisville	200	1,000	.....
Wichita	500	200	.....
Indianapolis	1,500	13,000	500
Pittsburgh	100	2,500	1,000
Cincinnati	700	5,500	400
Buffalo	300	2,000	900
Cleveland	200	1,000	1,000
Newville	100	800	.....
Ten.	100	1,100	700
Toronto	900	1,100	.....



# HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

## Chicago.

**PACKER HIDES.**—The market was without life late in the week, apparently. Aside from a few butts and Colorados most selections are sold out close. Values seem steady on the basis of last sales. Native steers are unchanged at 16c last paid and stocks well absorbed. Texas are quiet at 15c; butts are offered at 15c. Colorados, 14c; branded cows, 12½c paid and the market sold up close. Slaughter is limited. Heavy cows, 15c last paid and a fair demand current for upholstering outlets; lights, 14½c paid and moderate demand noted. Native bulls last sold at 12½c; buyers talk 12c as the peak; branded bulls, 9½@10½c for points; local small packer hides, 14½c last paid; brands, 12½c.

**COUNTRY HIDES.**—Quietness rules the market in country stock. Buyers still talking easy levels and sellers decline to consider reductions at this time. Stocks are meager and collections likewise. Sorted weights are quiet and considered about steady. The heavier varieties have few friends at the moment. All weight hides are offered from the grub free northwestern sections at 12½c selected delivered and bids are generally at 12½c. Nothing has sold below 12½c delivered as far as can be learned. Heavy steers are quiet and unchanged around 13c; heavy cows are still in demand at 11@11½c and generally held at 11¼@12c. Buff weights are quiet at 12½c usually asked and tanners views at 12@12½c. Extreme light hides have been selling at 14½c which is still considered the market and stocks are small. Receipts are likewise. Weights 30 lbs. down are quoted at 13½@14c for business. Branded country hides list at 10½@11c flat for business. Country packers are quoted at 12@13½c asked; bulls, 9½c nominal and up to 10c still asked for country run; country packers are quoted around 11@11½c for business; glue hides, 9@10c.

**CALFSKINS.**—The trend in calfskins is more outlined, offerings being noted at 20½c for local city straight weights from two sources. Packers ask 22½@23c for calfskins of November take-off and talk 20½c for native kipskins. Overweight kipskins sold at 17½c and brands are offered at 16c, a steady level. In outside city calfskins prices around 20@21c are asked, particularly on heavy average lots. Recent sales noted in 10@15 lbs. city skins at 21½c and further offerings noted. The 8@10 lbs. skins are reported moving freely at private terms. In packer calfskins while 22½@23c are asked, tanners views are not over 22c. Resalted outside city calfskins are quoted at 19@20c; countries, 17@19c; deacons, \$1.20@1.30; cities, \$1.45 last paid; slunks, \$1.00. City kipskins are offered at 19c up and buyer's views are at 18½c; countries, 14½@17c.

**MISCELLANEOUS MARKETS.**—Dry hides are quiet at 21@22c; horse hides are holding about steady, country run up to \$5.00 for heavy averages and renderers around \$5.15@5.50 as to weights. Packer lambskins range at \$2.25@2.65 for weights and descriptions; shearlings quoted \$1.40 @1.65 for descriptions; dry pelts, 26@28c for average parcels. Pickled skins are firmly quoted \$10.00@11.00 range for lots. Top price reported paid for late slaughter packer lambs \$10.75; hog, 20@40c.

## New York.

**NEW YORK PACKER HIDES.**—In addition to some 7,000 city slaughter native steers sold earlier in the week at 15½c, two cars of October native bulls sold at 11½c, registering a cent decline. Brands are held steady to half a cent higher as to killers, but some of the larger producers are willing to book ad-

ditional business at the last sales basis of 14½c for butts and 13½c for Colorados, so that nothing stronger is expected to be realized. Cows while held at 14½c are considered unchanged at the last sales rate of 14c. Spreads quoted at 17c last paid.

**OUTSIDE PACKER HIDES.**—Operations are going along at a steady pace with eastern small packer cows and steers bringing 13@13½c as to lots, inside for smaller productions as a rule. Sellers for the most part talk 14c for further business. Canadian packer light cows sold at 14½c for November kill. Midwestern packers still ask 14½c for all weight November cows and steers. Pacific coast markets are steady with further business noted in north coast steers at 13½c and cows at 12c. Other sales made earlier included steers at 13½c and cows at 11½c.

**COUNTRY HIDES.**—A passive situation is developing in country stock for the most part. Mid-eastern extremes still command 14½c though efforts to purchase at 14c are still noted. Couple of cars of Canadian 25@50's grub-free sold at 13½c flat and car similar 50 lbs. up made 11½c flat. Southern light hides, 25@50 lbs., quoted at 13½@14c flat for descriptions and sections; the outside is hard to get. Northwestern all weights are offered at 12½c selected.

## CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending November 21, 1925, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ending Nov. 21, '25.	Week ending Nov. 14, '25.	Cor. week 1924.
Spread native steers.....17	@17½c	17½@18c	19 @19½c
Heavy native steers.....16	@16½c	@16½c	18 @18½c
Heavy Texas steers.....	@15c	@15c	16½@17c
Heavy butt branded steers.....	@15c	@15c	16½@17c
Heavy Colorado steers.....	@14c	@14c	15½@16c
Ex-light Texas steers.....	@12½c	@12½c	@13c
Branded cows.....	@12½c	@12½c	@13c
Heavy native cows.....	@15c	@15c	@16c*
Light native cows.....	@14½c	@14½c	@15½c*
Native bulls.....	@12½c	@12½c	@12½c
Branded bulls.....	@9½c	@9½c	@11c
Calfskins.....22½@23c	22½@23c	24 @25c	@19c*
Kips, over t.....	@17½c	@18c	@15c
Kips, branded.....	@16c	@16c	@15c
Slunks, regular.....	@1.05	@1.05	1.25@1.30
Slunks, hairless, 50.....	@.55c	50 @.55c	50 @.55c

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

\*These prices represent last paid. No more offered at these prices. Market considered ¼c to 1c higher.

## CITY AND SMALL PACKERS.

	Week ending Nov. 21, '25.	Week ending Nov. 14, '25.	Cor. week 1924.
Natives, all weights.....	@14½c	@14½c	@16c
Bulls, native.....	@12½c	@12½c	@13c
Br. str. hds.....	@12½c	@12½c	@22½c
Calfskins.....	@18½c	@18½c	@18½c
Kip.....	@1.00	@1.00	@1.30
Slunks, regular.....	@1.00	@1.00	@1.30
Slunks, hairless No. 1.....	@40c	@40c	25 @40c

## COUNTRY HIDES.

	Week ending Nov. 21, '25.	Week ending Nov. 14, '25.	Cor. week 1924.
Heavy steers.....12	@12½c	12 @12½c	13 @13½c
Heavy cows.....11	@11½c	11 @11½c	12½@13½c
Butts.....11½	@11½c	11½@12c	12½@13½c
Extremes.....14	@14½c	14 @14½c	14 @15c
Bulls.....9	@9½c	9 @9½c	8½@9½c
Branded hides.....	@10c	@10c	@11c
Calfskins.....15	@16c	15 @16c	16½@17c
Kip.....14	@15c	14 @15c	14 @14½c
Light calf.....\$1.00@1.10	\$1.00@1.10	\$1.25@1.30	\$1.10@1.20
Deacons.....\$1.00@1.05	\$1.00@1.05	\$1.15@1.25	\$1.10@1.20
Slunks, regular.....\$0.90@1.00	\$0.90@1.00	\$1.15@1.25	\$1.10@1.20
Slunks, hairless.....\$0.30@0.40	\$0.30@0.40	\$0.30@0.40	\$0.30@0.40
Horsehides.....\$4.50@5.00	\$4.50@5.00	\$4.75@5.25	\$4.75@5.25
Hogskins.....\$0.25@0.30	\$0.25@0.30	\$0.25@0.30	\$0.25@0.30

## SHEEPSKINS.

	Week ending Nov. 21, '25.	Week ending Nov. 14, '25.	Cor. week 1924.
Large packers.....\$2.25@2.65	\$2.25@2.65	\$3.00@3.10	\$3.00@3.10
Small packers.....\$2.00@2.25	\$2.00@2.25	\$2.75@3.25	\$2.75@3.25
Pkr. shearings.....\$1.40@1.65	\$1.40@1.65	@1.85	@1.85
Dry pelts.....\$0.28@0.28	\$0.28@0.31	\$0.33@0.35	\$0.33@0.35

**CALFSKINS.**—City skins are steady with fairly ample movement passing. Medium skins are in best call. Last sales, \$1.75@2.40@3.25. Outside skins are quiet. Penn city and packers available, \$1.70@2.30@3.10. Others, 5@15c discount. Untrimmed domestics, 20@21c for business. Foreign skins are held firmly.

## CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending Nov. 5, 1925, with comparisons:

BUTCHER STEERS.			
	Week ended Nov. 12.	Same week, 1924.	Week ended Nov. 5.
Toronto.....	\$7.55	\$7.25	\$7.05
Montreal (W).....	6.75	6.50	7.40
Montreal (E).....	6.75	6.50	7.40
Winnipeg.....	6.00	5.00	6.00
Calgary.....	6.75	4.75	5.75
Edmonton.....	5.50	4.25	5.50
VEAL CALVES.			
Toronto.....	12.00	12.00	12.00
Montreal (W).....	11.00	10.00	11.00
Montreal (E).....	11.00	10.00	11.00
Winnipeg.....	6.00	5.00	6.50
Calgary.....	5.00	4.00	5.00
Edmonton.....	5.50	4.25	5.25
SELECT BACON HOGS.			
Toronto.....	13.43	10.68	12.88
Montreal (W).....	12.60	10.50	12.50
Montreal (E).....	12.60	10.50	12.50
Winnipeg.....	11.93	9.18	11.08
Calgary.....	11.82	8.80	11.08
Edmonton.....	11.95	8.80	12.30
GOOD LAMBS.			
Toronto.....	13.25	12.00	13.25
Montreal (W).....	12.25	11.00	12.10
Montreal (E).....	12.25	11.00	12.10
Winnipeg.....	11.50	12.50	11.25
Calgary.....	12.00	11.50	12.00
Edmonton.....	12.00	12.00	12.00

## NEW YORK LIVESTOCK.

Receipts of livestock at New York for week ending Nov. 14, 1925, are reported as follows.

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City.....	3,363	7,979	10,108	22,219
New York.....	1,458	1,823	28,176	2,887
Central Union.....	3,316	1,410	....	17,232
Total.....	8,137	11,212	38,284	42,138
Previous week.....	8,857	11,532	35,215	50,745
Two weeks ago.....	10,290	13,626	36,526	38,252

## SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers of the week ending Nov. 14, 1925:

CATTLE.			
	Week ending Nov. 14.	Prev. week.	Cor. week. 1924.
Chicago.....	36,620	46,641	41,475
Kansas City.....	37,569	41,425	39,759
Omaha.....	23,443	28,257	24,474
East St. Louis.....	15,060	16,582	20,569
St. Joseph.....	11,761	12,704	9,496
Sioux City.....	9,822	9,705	6,060
Cudahy.....	1,065	1,030	871
Fort Worth.....	....	8,630	15,748
Philadelphia.....	2,033	2,100	2,156
Indianapolis.....	4,499	3,115	3,192
Boston.....	2,508	2,700	3,066
New York and Jersey City.....	9,972	11,822	9,074
Oklahoma City.....	6,182	7,528	9,074
Total.....	159,673	189,696	188,733
HOGS.			
Chicago.....	105,200	97,600	206,300
Kansas City.....	22,555	18,063	44,923
Omaha.....	27,047	27,831	43,283
East St. Louis.....	33,856	38,872	52,389
St. Joseph.....	23,433	18,299	42,635
Sioux City.....	27,762	24,304	37,582
Cudahy.....	19,290	17,535	25,372
Ottumwa.....	14,523	12,981	18,766
Fort Worth.....	....	8,836	5,588
Philadelphia.....	24,196	23,137	25,423
Indianapolis.....	27,999	16,130	29,896
Boston.....	14,112	13,358	21,876
New York and Jersey City.....	69,300	69,576	64,820
Oklahoma City.....	5,396	4,175	6,542
Total.....	414,098	382,967	612,397
SHEEP.			
Chicago.....	39,374	48,507	57,411
Kansas City.....	16,360	11,019	10,503
Omaha.....	21,558	12,335	25,842
East St. Louis.....	8,648	11,631	8,817
St. Joseph.....	13,627	9,574	11,211
Sioux City.....	7,810	7,752	7,639
Cudahy.....	582	447	411
Fort Worth.....	....	2,670	814
Philadelphia.....	5,490	5,737	7,338
Indianapolis.....	843	733	709
Boston.....	5,564	8,133	6,749
New York and Jersey City.....	49,877	55,895	60,383
Oklahoma City.....	200	204	107
Total.....	169,951	175,198	197,927

# ICE AND REFRIGERATION

## ICE NOTES.

It is reported that the Texas Utilities Company will erect a \$100,000 ice plant in Colorado, Tex.

It is reported that H. K. Dean plans to establish an ice plant on Ellis street, Cape Girardeau, Mo.

Beare Ice & Coal Company is remodeling its three plants in Jackson, Tenn., increasing its capacity materially.

Vernon Electric & Ice Company plans to build an ice and cold storage plant in Vernon, Tex., at a cost of around \$237,000.

Texas Central Power Company plans to build an ice and cold storage plant in Corpus Christi, Tex., at a cost of \$110,000.

W. I. Anderson & Co., 213 E. Wash-

ington street, Greensboro, N. C., has let contract for the erection of a \$125,000 cold storage plant.

St. Lucie Ice Company has let contract for the erection of a 100-ton capacity ice plant in Ft. Pierce, Fla., at a cost of around \$350,000.

Citizens Ice Corporation contemplates building a 60-ton capacity ice plant at Oak street and N. Rome avenue, Tampa, Fla., at a cost of around \$75,000.

Whenever anything goes wrong with your cooler, Mr. Retailer, tell your troubles to THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

## COLD STORAGE IN HONG KONG.

Additional cold storage facilities are being provided at Hong Kong, China, by the Dairy Farm Ice and Cold Storage Co., Ltd., which is erecting a new plant there. The present storage capacity is 262,500 cubic feet; the new plant will double this. Both plants are suitable for chilling, freezing and storing. The machinery and equipment for the new building is all of American manufacture and is already on the ground.

The principal products handled by this concern are meats, butter and cheese, the bulk of which is received from Australia and Canada.

## WORLD CONSUMING MORE MEAT.

In the past decade the consumption of imported meats in the United Kingdom, Germany, Netherlands, and France, which countries in the period 1909-1913, accounted for over 92 per cent of European net imports of meats and animal fats, has increased by more than 58 per cent, according to the Foodstuffs Division of the Department of Commerce.

During the same period net exports of the principal producing areas has increased more than 74 per cent. Not only have the latter countries met the increased demand from mid-western Europe, but they have increased production sufficient to build an export trade in meat products to those countries which before the war were largely self supporting and are now wholly or partially dependent upon other than domestic supplies.

Prior to 1924, the United States was the world's largest producer of surplus meats and fats, but in this year it was surpassed by Argentina with its tremendous shipments of chilled and frozen beef and mutton, premier jus and tallow.

## United States Exports Less.

American exports of meats and animal fats before the war averaged for the period 1909-1913 more than 1,200,000,000 lbs. Demands of the war caused producers to increase their activities to such an extent that the country was able to supply about 3,185,000,000 lbs. of pork, lard, and beef in the year 1919 to Europe, or about 47 per cent of the total exports of the group. This total declined by 42 per cent in 1920 when United States exports dropped to 1,824,000,000 lbs.

The decline in exports from the United States in this year was almost entirely decreases in shipments of beef, Europe having returned to its pre-war sources for cheaper supplies. Subsequently United States exports have tended to remain at an average of 1,904,000,000 lbs.

Argentina, like the United States, in pre-war years supplied the major portion of one of the world's export commodities, the United States for pork products, and Argentina for beef products. Argentina's export trade increased from an average of 1,050,000,000 pounds in pre-war years to 1,585,240,000 pounds in 1919.

During the period 1909-1913, the United Kingdom imported 2,814,216,000 lbs. of meats and animal fats, this total representing 77 per cent of the total of these products imported to the four importing countries. By 1920 its import trade had swelled to 3,045,284,000 lbs., representing 67 per cent of the total imports of the group. The total import trade of the four countries had, however, increased by 26 per cent.

By 1924, the United Kingdom's share of the total imports had still further increased to 3,821,757,000 lbs., and its per-

## Cold Storage Insulation

All Kinds of Refrigerator Construction

Glenwood Avenue  
West 22nd St.

JOHN R. LIVEZEY

PHILADELPHIA, PA.

## Novoid Corkboard Insulation

Made of specially selected, clean, dry cork granules. Compressed and baked in double width molds, split and finished full standard 12"x36"—no "green centers" possible. Write for literature and sample; also literature and sample of Novoid Cork Covering, companion of Novoid Corkboard.

Cork Import Corp., 345 West 40th St., New York City

## STEVENSON'S 1922

### "Man Size" Door Closer

stops the loss—the outflow of dry cold air, the ruinous inflow of warm moist air—at unclosed doorways.

Size No. 1 (29 1/4 in.) \$9.50 No. 2 (23 1/2 in.) \$8.50  
Prices F. O. B. Chester

State size of doors. Whether right or left hand. Whether door and frame are flush.

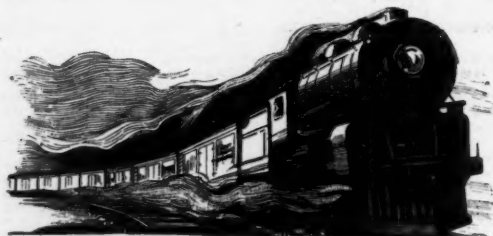
There's only one way to greater economy—shall we tell you about it?

Stevenson Cold Storage Door Co.

1511 West Fourth St.

Chester, Penna.

Cut shows right hand door closer, No. 1 size, 29 1/4 in. long. Its spring—No. 1 gauge wire 9/32 galvd.—wound very open so ice and rust cannot clog it. Made in two sizes, and for both right and left hand doors.



**F**RESH dressed Western meats, delivered practically overnight to cities hundreds of miles distant—a service made possible largely thru YORK MECHANICAL REFRIGERATION.

The YORK furnishes and maintains a constant dry cold in refrigerators and counters. Spoilage cannot exist, trim is eliminated and prestige is built for your market.

The YORK is a profitable investment—investigate it.

**YORK** Manufacturing Company

Ice Making and Refrigerating Machinery Exclusively

York, Penna.



centage of the total for the four countries had risen to about 73 per cent.

Germany and France are the next largest purchasers of meats and fats on world markets. While the Netherlands imports considerable, it has become an exporter of quite some importance so that from an international trade standpoint its imports about set off its exports.

#### Germany Takes 17 Per Cent of Total.

Before the war Germany imported on an average about 426,000,000 lbs. of meats and fats annually, a large portion of this trade being in lard with the United States. By 1920 the void in German fat supplies created by the war had not been satisfied and Germany was compelled to purchase more than 800,000,000 lbs. of meats and fats, principally pork and lard.

Its portion of the total import trade of the group in this year was about 17 per cent. By 1924 Germany had been able to increase its livestock resources but the comparatively low level of American pork permitted exporters in this country to undersell domestic supplies on the German market. In consequence Germany in that year consumed practically 736,000,000 lbs. of imported meats and fats.

In pre-war years France was practically self sustaining insofar as meats and fats were concerned, since its imports of these commodities practically balanced its exports. The war, of course, depleted the country's man power and curtailed its agricultural output to such an extent that it was compelled to import to meet the deficiency created by lessened domestic production, so that in the year 1920 France imported more than 546,000,000 lbs. of meats and animal fats, representing about 12 per cent of the total imports of the four countries used in this description.

By 1924, as was the case with Germany, France had expanded domestic production sufficient to curtail imports, which dropped to about 435,000,000 lbs. or 8 per cent of the total for the group. In 1921, however, French imports had dropped to 263,000,000 lbs. and in 1922 to 208,000,000 lbs., but the imports in succeeding years have gradually increased.

#### BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending November 14, 1925, with comparisons:

	Week ending Nov. 14.	Prev. week.	Cor. week 1924.
Western dressed meats:			
Steers, carcasses.....	2,087	1,909	2,338
Cows, carcasses.....	2,767	2,508	2,725
Bulls, carcasses.....	30	38	36
Veals, carcasses.....	2,070	1,729	1,755
Lamb, carcasses.....	11,070	13,137	14,141
Mutton, carcasses.....	637	640	314
Pork, lbs.....	363,345	283,641	480,214
Local slaughters:			
Cattle.....	2,508	2,700	3,066
Calves.....	1,024	2,066	2,286
Hogs.....	14,112	13,358	21,878
Sheep.....	5,504	5,132	6,749

#### NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending Nov. 14, 1925, with comparisons, as follows.

	Week ending Nov. 14.	Prev. week.	Cor. week 1924.
Western dressed meats:			
Steers, carcasses.....	8,895	7,885½	8,435
Cows, carcasses.....	1,257	952	1,508
Bulls, carcasses.....	75½	103	283
Veals, carcasses.....	15,649	11,714	11,395
Hogs and pigs.....			
Lamb, carcasses.....	20,940	18,883	21,200
Mutton, carcasses.....	4,482	5,063	2,744
Beef cuts, lbs.....	384,740	208,927	103,480
Pork cuts.....	1,117,238	713,890	1,500,576
Local slaughters:			
Cattle.....	8,972	9,221	11,852
Calves.....	11,240	13,615	13,378
Hogs.....	69,300	69,576	64,820
Sheep.....	49,877	55,895	60,366

#### PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially

## American S&B Instruments

for the promotion of efficiency in the packing, sausage making and allied industries. They cut out guesswork and do away with shrinkage, underdone or overdone and off color products.

Write for Packing House Text Book N-49.

### AMERICAN SCHAEFFER & BUDENBERG CORP.

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Cleveland  
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Salt Lake City

\*Stock carried at these branches



Copper Case Thermometer



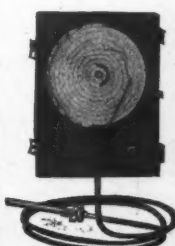
"Reform" Dial Thermometer



American S & B Pressure Gauge



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## Refrigerating and Ice Making Plants

for the

### Meat Products Industry

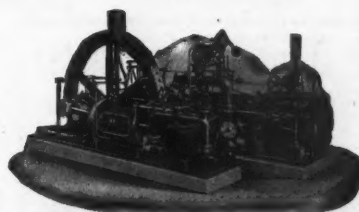
Horizontal Compressors

8 Tons Capacity and up

Vertical Compressors

1 to 18 Tons

Complete Data Promptly Furnished



### The Vilter Manufacturing Company

806-826 Clinton St.

EST. 1867

Milwaukee, Wis.

reported as follows for the week ending November 14, 1925, with comparisons:

	Week ending Nov. 14.	Prev. week.	Cor. week 1924.
Western dressed meats:			
Steers, carcasses.....	2,714	2,625	3,054
Cows, carcasses.....	1,056	922	805
Bulls, carcasses.....	290	201	351
Veals, carcasses.....	2,388	2,230	2,377
Lamb, carcasses.....	7,746	6,962	8,604
Mutton, carcasses.....	1,301	1,104	542
Pork, lbs.....	474,459	253,377	406,915
Local slaughters:			
Cattle.....	2,033	2,100	2,156
Calves.....	2,174	2,173	2,622
Hogs.....	24,196	23,137	25,423
Sheep.....	5,490	5,737	7,338

#### PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, Nov. 18, 1925.—Wholesale prices on green and S. P. meats: Pork loins, 29@30c; green hams, 8-10 lbs., 23c; 10-12 lbs., 20½c; 12-14 lbs., 20c; green picnics, 4-6 lbs., 18@19c; 6-8 lbs., 17@18c; green clear bellies, 6-8 lbs., 25c; 8-10 lbs., 25c; 10-12 lbs., 24½c; 12-14 lbs., 24c; S. P. bellies, 6-8 lbs., 23c; 8-10 lbs., 23½c; 10-12

lbs., 23c; 12-14 lbs., 23c; S. P. hams, 8-10 lbs., 24c; 10-12 lbs., 23½c; 12-14 lbs., 23c; 18-20 lbs., 22@23c; dressed hogs, 19½c; city steam lard, 16@16½c; compounds, 12½@12¾c.

#### MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending Nov. 14, 1925, are reported officially as follows.

Point of origin.	Commodity.	Amount.
Norway	Meat cakes, meat balls in tins..	9,540 lbs.
Germany	Smoked hams.....	337 lbs.
Germany	Sausage in tins.....	217 lbs.
Italy	Smoked hams.....	154 lbs.
Canada	Quarters of beef.....	308
Canada	Lamb carcasses.....	525
Canada	Pork tenderloins.....	8,680 lbs.
Canada	Smoked pork.....	5,362 lbs.
Canada	Beef briskets.....	552 lbs.
Canada	Beef tongues.....	52 lbs.
Canada	Calf sweetbreads.....	50 lbs.
Ireland	Bacon.....	3,175 lbs.
Ireland	Smoked hams.....	298 lbs.
Denmark	Mock turtle stew (tins).....	940 lbs.
Holland	Smoked hams.....	868 lbs.
Holland	Sausage in tins.....	2,500 lbs.
Argentina	Corned beef (tins).....	7,200 lbs.



# Chicago Section

P. A. Jacobson, president of the Interstate Packing Co., Winona, Minn., made a trip to Chicago this week.

Joseph M. Emmart, president of the Emmart Packing Co., Louisville, Ky., was in the city last week on business.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 38,432 cattle, 9,866 calves, 84,806 hogs and 37,538 sheep.

A. R. Seligmann, of Marriott & Seligmann, pork packers in far-away Libau, Latvia, was in Chicago this week in the course of an American trip.

H. H. Moore, of the tallow and grease department of E. G. James & Co., Chicago brokers, left the city this week on a business trip to New York and Boston.

Joseph Kircher, well-known packing-house superintendent, who was recently conducting a provision business of his own at Ottawa, Ill., is now general superintendent of the Emmart Packing Co., Louisville, Ky.

Provision shipments from Chicago for the week ending Nov. 14, 1925, with comparisons, are officially reported as follows:

	Cor.	Last week.	Prev. week.	week, 1924.
Cured meats, lbs.	17,700,000	18,066,000	19,191,000	
Fresh meats, lbs.	42,771,000	42,274,000	42,946,000	
Lard, lbs.	6,356,000	7,457,000	10,105,000	

The G. H. Hammond Company began killing last Monday in their new 5-story concrete beef killing building, which replaces the one destroyed by fire some months ago. This is a "daylight" plant, modern in layout and equipment, and Manager Benn and Superintendent Whitmarsh are very proud of it.

Prices realized on Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, November 14, on shipments sold out, ranged from 7.00 cents to 22.00 cents per pound and averaged 11.48 cents per pound.

## Sentence Sermons

Written for THE NATIONAL PROVISIONER  
By Roy L. Smith.

### THE OTHER MAN'S EXPERIENCE—

- Will often save us a lot of expensive experiments.
- Is what we get out of our trade paper.
- Added to our own, means progress.
- Often sounds much better when he tells it.
- Is worth nothing to the man who knew it all to begin with.
- Never helps the man who is satisfied with second-rate results.
- Is worth most when it teaches us to study more.

### HAYES FINDS SOUTH HAPPY.

Archer E. Hayes, vice-president of Hately Brothers Co., Chicago, returned to the city this week from a three weeks' trip through the South. He reports conditions in that part of the country as very favorable.

"Everyone in the South with whom I

talked seemed contented and happy," said Mr. Hayes. "They were not at all in bad shape last year, but they are even better off this year. The cotton crop was marketed exceptionally early, and I saw none left in the fields anywhere.

"I look for a very good, steady trade on D. S. meats with the South if prices do not get too high. The custom is apparently growing down there of carrying smaller stocks and operating more on a hand-to-mouth basis. This keeps our product moving more steadily, does not tie up the customer's capital to such an extent, and works out better all along the line."

Mr. Hayes visited Alabama, Georgia, North and South Carolina and Virginia. From the latter state he went to New York City before returning home.

## Good Business

A Corner Conducted by John W. Hall.

### Encouragement.

Most of us who read the sporting pages in the newspapers have undoubtedly questioned the wisdom of football coaches in "talking their teams down" on the eve of a game.

It seems that this policy must have a disheartening effect on the players. And, even though the practice has been in use for so long as to make it traditional, we cannot help but feel that it is a wrong idea.

It stands to reason that if a man is to undergo any ordeal, is to engage in any sort of struggle—mental or physical—the best medicine to feed him is encouragement. The best thing to tell him is that he will win—that he can't lose—providing he puts his whole mind and heart behind his effort.

If the folks close to him tell him he is up against an unbeatable game and that they expect him to come out second best they are surely working against him.

Over confidence is often a liability, but lack of belief in oneself is invariably disastrous.

You can win every time if you play hard and play fair and concentrate on the game, no matter what that game may be. Of course, the results of the game are not always determined by the score, even though the bets are paid that way. It's the way we play it, and not the score, that really counts.

**D. I. Davis and Associates**  
624 South Michigan Avenue  
CHICAGO, ILL.

George F. Pine Walter L. Munnecke  
**Pine & Munnecke Co.**  
Packing House & Cold Storage  
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510 Murphy Bldg. Detroit, Mich. 135 Congress Street

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**M. P. BURT & COMPANY**  
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Packinghouse and Cold Storage Designing—  
Consultation on Power and Operating Costs,  
Curing, etc. You Profit by Our 25 Years' Ex-  
perience. Lower Construction Cost. Higher  
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**ABATTOIR PACKING AND COLD STORAGE PLANTS**  
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**Packing House Products**  
Oldest Brokers in Our Line

Tallow Grease Provisions Oils  
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Tankage Bones Cracklings Hog Hair  
Carcass Beef—P. S. Lard—Green Pork  
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Quick Reliable Service Guaranteed  
Eight Phones Postal Telegraph Building  
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Cleveland, O. Specialists

## Packers' Traffic Problems

Items under this head cover matters of general and particular interest to the meat and allied industries in connection with traffic and transportation problems, rate hearings and decisions, etc. Further information on these subjects may be obtained upon application to the Institute of American Meat Packers, 509 South Wabash Ave., Chicago, Ill.

## Transfer of Stock En Route

An Ohio packer writes as follows:

"We purchased three cars of lambs at Kentucky, and shipped them to our plant. The initial carrier refused to let their cars come north of Cincinnati. They collected the cost of bedding new cars at Cincinnati from us. Can we put in a claim for this?"

This shipment moved on a through rate to which both lines were parties. This packer may recover for this new bedding and any other expense resulting from this act of the initial line.

It has long been held to be the duty of a carrier to provide suitable cars and to permit them to go through to destination or to transfer the shipment to another car at their own expense.

## PERISHABLE FREIGHT DOCKET.

The subjects listed below will be given consideration by the National Perishable Freight Committee at a hearing to be held at committee headquarters, 308 Union Station Building, 516 W. Jackson Blvd., Chicago, Ill., December 2, 1925, 10:00 A. M., Central Standard Time.

Shippers desirous of presenting their views may appear before the committee or communicate with the Chairman prior to the date mentioned.

Subject No. 1290, \*†delivery of cars on team tracks with bunkers three-fourths full when moving under standard refrigeration service; 1320, †return of cars equipped by shippers with false floors, linings, etc.; 1367, †handling individual cars in intrastate movement; 1375, †icing of cars only at point where icing facilities are maintained.

No. 1382, †supplying salt to shipments moving under standard refrigeration service—defining application of "percentage"; 1394, †change in protective service on shipments reconsigned or diverted in transit; 1406, †replenishing service and charges from interstate points to Pacific Coast; 1410, †refrigeration charges on cabbage and tomatoes from Louisiana and Mississippi to interstate points; 1427, †theater charges Nebraska to New Mexico on traffic destined Texas; 1429, †theater charges between Oregon and interstate points.

No. 1434, †re-icing cars at point of origin billed "Do not re-ice"; 1438, \*handling fruits and vegetables in individual cars from Virginia and North Carolina to interstate points; 1439, †handling fruits and vegetables, L. C. L., in individual cars between Alabama, Georgia, Florida, Virginia, North and South Carolina.

†Docketed by carrier. \*Docketed by shipper.

## LIVESTOCK MARKET WIRES.

A new livestock market wire service designed to give packers and others faster and more complete reports on livestock markets was put in operation on Monday, November 16, by the Market News Service of the U. S. Department of Agriculture. This service consists of five wires released at various times of the day

through the Western Union and the Postal Telegraph companies.

This service came about as the result of conferences between certain packers and the Department of Agriculture, and is expected to give accurate and unbiased flashes on the various livestock markets of the country.

Complete details of the plan were first published in the October 31, 1925, issue of THE NATIONAL PROVISIONER.

Further information concerning this service may be obtained from the following: Institute of American Meat Packers, 509 S. Wabash avenue, Chicago; A. Baach, Chief, Bureau of Tariffs, Postal Telegraph-Cable Co., 253 Broadway, New York; H. M. Heffner, General Superintendent, C. N. D., Western Union Telegraph Co., 24 Walker street, New York; C. V. Whalin, in charge, Marketing Livestock, Meats and Wool, Bureau of Agricultural Economics, U. S. Department of Agriculture, Washington, D. C., or from THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

## The Trading Authority

Market prices based on actual transactions, and unbiased reports on the condition of the markets, are given each day by THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE.

Market prices and transactions on provisions, lard, sausage meats, tallow, greases, etc., at Chicago are given, together with Board of Trade prices, hog market information, etc. Export markets also are covered.

This service has become the recognized trading authority, and is used by packers, wholesalers, brokers and others as a basis for their prices, for settling claims, pricing inventories, etc.

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## CHICAGO LIVESTOCK.

### RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 9.....	22,637	3,397	41,423	14,094
Tues., Nov. 10.....	14,716	2,774	35,109	14,589
Wed., Nov. 11.....	15,949	2,221	17,168	13,804
Thur., Nov. 12.....	12,916	3,350	34,939	15,397
Fri., Nov. 13.....	2,820	753	22,256	5,420
Sat., Nov. 14.....	535	31	3,394	674
Total last week.....	69,573	12,526	154,349	64,588
Previous week.....	71,543	15,968	150,349	69,815
Year ago.....	82,593	14,658	284,618	83,910
2 years ago.....	68,270	13,766	274,990	75,749

### SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 9.....	5,196	380	12,628	4,956
Tues., Nov. 10.....	4,851	417	11,769	4,220
Wed., Nov. 11.....	6,260	307	5,533	4,417
Thur., Nov. 12.....	4,689	398	9,634	5,956
Fri., Nov. 13.....	2,910	109	10,522	1,881
Sat., Nov. 14.....	234	55	996	406
Total last week.....	24,140	1,006	51,082	21,896
Previous week.....	24,902	1,142	55,470	21,308
Year ago.....	26,289	1,331	87,419	19,391
2 years ago.....	25,244	1,940	44,234	22,928

Receipts at Chicago Stock Yards thus far this year to November 14, with comparative totals:

	1925.	1924.
Cattle .....	2,610,131	2,710,516
Calves .....	753,314	685,418
Hogs .....	6,826,903	8,409,843
Sheep .....	3,512,318	3,628,788

Combined weekly hog receipts at eleven markets for week ending November 14, with comparisons:

	Week.	Year to date.
Week ending November 14.....	588,000	25,931,000
Previous week .....	575,000	.....
1924 .....	592,000	31,904,000
1923 .....	614,000	32,816,000
1922 .....	753,000	24,989,000
1921 .....	649,000	24,864,000

Combined receipts at seven markets for the week ending November 14, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending Nov. 14.....	256,000	485,000	174,000
Previous week .....	284,000	474,000	175,000
1924 .....	316,000	701,000	203,000
1923 .....	253,000	720,000	186,000
1922 .....	293,000	506,000	210,000

Combined receipts at seven points for 1925 to November 14, 1925, with comparisons:

	*Cattle.	Hogs.	Sheep.
1925 .....	9,080,000	21,918,000	9,239,000
1924 .....	9,738,000	26,085,000	9,888,000
1923 .....	9,974,000	26,940,000	9,811,000
1922 .....	9,678,000	19,957,000	8,982,000

\*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts average weight and top and average prices for hogs, with comparisons:

	Average Number weight received lbs.	Prices— Top Average.
*This week .....	156,000 240	\$11.00 \$11.35
Previous week .....	150,349 243	12.00 11.10
1924 .....	284,618 229	10.00 9.20
1923 .....	274,980 234	7.50 6.75
1922 .....	218,082 231	8.00 7.15
1921 .....	193,896 224	7.25 6.75
1920 .....	173,502 222	13.25 12.20
Av. 1920-1924.....	229,000 228	\$ 9.30 \$ 8.60

\*Receipts and average weights for week ending Nov. 14, 1925, unofficial.

### WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending Nov. 14.....	\$10.20	\$11.35	\$ 7.75	\$15.30
Previous week .....	10.45	11.10	7.75	15.05
1924 .....	9.60	9.20	6.50	13.85
1923 .....	9.90	6.75	7.25	15.00
1922 .....	9.85	8.15	7.40	14.20
1921 .....	7.10	6.75	5.70	8.70
1920 .....	11.25	12.20	8.10	11.60
Av. 1920-1924.....	\$ 9.55	\$ 8.60	\$ 6.00	\$12.25

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending Nov. 14.....	45,300	103,400	42,800
Previous week .....	48,641	94,870	48,507
1924 .....	56,304	197,199	64,519
1923 .....	43,026	230,756	82,821
1922 .....	50,985	185,576	48,549

\*Saturday, Nov. 14, estimated.

Chicago packers' hog slaughters for the week ending Nov. 14, 1925:

	Week.
Armour & Co.....	9,300
Anglo-American.....	5,700
Swift & Co.....	10,700
Hammond Co.....	5,200
Morris & Co.....	7,000
Wilson & Co.....	10,300
Boyd-Lumham.....	4,800
Western Packing Co.....	8,900
Roberts & Oako.....	4,300
Miller & Hart.....	4,600
Independent Packing Co.....	4,700
Brennan Packing Co.....	6,900
Agar Packing Co.....	2,200
Others .....	20,800
Total .....	105,200
Previous week .....	97,600
Year ago .....	203,300
1923 .....	240,800
1922 .....	159,400

(For Chicago livestock prices see page 38.)



# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

## CASH PRICES.

Based on Actual Carlot Trading, Thursday,  
November 19, 1925.

### Green Meats.

Regular Hams—	
8-10 lbs. avg.	@18½
10-12 lbs. avg.	@18
12-14 lbs. avg.	@18
14-16 lbs. avg.	@18
16-18 lbs. avg.	@17½
18-20 lbs. avg.	@17½
Skinned Hams—	
14-16 lbs. avg.	@19½
16-18 lbs. avg.	@19½
18-20 lbs. avg.	@18½
20-22 lbs. avg.	@16½
22-24 lbs. avg.	@16½
24-26 lbs. avg.	@16
26-30 lbs. avg.	@15½
Pics—	
4-6 lbs. avg.	@16
6-8 lbs. avg.	@15½
8-10 lbs. avg.	@15½
10-12 lbs. avg.	@13½
12-14 lbs. avg.	@12½
Bellies—(Square cut and seedless)	
6-8 lbs. avg.	@23
8-10 lbs. avg.	@21½
10-12 lbs. avg.	@20½
12-14 lbs. avg.	@19½
14-16 lbs. avg.	@18½

### Pickled Meats.

Regular Hams—	
8-10 lbs. avg.	@23½
10-12 lbs. avg.	@22½
12-14 lbs. avg.	@22½
14-16 lbs. avg.	@22½
16-18 lbs. avg.	@20½
18-20 lbs. avg.	@20½
Selling Hams—(house run)	
16-18 lbs. avg.	@21
18-20 lbs. avg.	@21
20-22 lbs. avg.	@20
Skinned Hams—	
14-16 lbs. avg.	@21½
16-18 lbs. avg.	@21½
18-20 lbs. avg.	@20
20-22 lbs. avg.	@18
22-24 lbs. avg.	@16½
24-26 lbs. avg.	@15½
26-30 lbs. avg.	@14½
Pics—	
4-6 lbs. avg.	@17½
6-8 lbs. avg.	@16½
8-10 lbs. avg.	@14½
10-12 lbs. avg.	@13½
12-14 lbs. avg.	@13½
Bellies—(square cut and seedless)	
6-8 lbs. avg.	@25½
8-10 lbs. avg.	@24½
10-12 lbs. avg.	@23½
12-14 lbs. avg.	@21½
14-16 lbs. avg.	@20½

### Dry Salt Meats.

Extra short clears, 35/45	@15
Extra short ribs, 35/45	@15
Regular plates, 6-8	@13½
Clear plates, 4-7	@13
Jowl butts	@13½
Fat Backs—	
8-10 lbs. avg.	@13½
10-12 lbs. avg.	@15
12-14 lbs. avg.	@15½
14-16 lbs. avg.	@16½
16-18 lbs. avg.	@16½
18-20 lbs. avg.	@17
20-25 lbs. avg.	@17½
Clear Bellies—	
14-16 lbs. avg.	@17½
16-18 lbs. avg.	@17½
18-20 lbs. avg.	@17½
20-25 lbs. avg.	@17
25-30 lbs. avg.	@16½
30-35 lbs. avg.	@16½
35-40 lbs. avg.	@16½
40-50 lbs. avg.	@16

## FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, NOVEMBER 14, 1925.

	Open.	High.	Low.	Close.
LARD—				
Nov.	15.87½	16.07½	15.85	16.05
Jan.	14.50	14.52½	14.45	14.52½
May	14.22½	14.27½	14.20	14.27½

CLEAR BELLIES—				
Nov.				16.00
SHORT RIBS—				
May				14.20

MONDAY, NOVEMBER 16, 1925.

	Open.	High.	Low.	Close.
LARD—				
Nov.	16.07½	16.20	16.07½	16.20ax
Dec.	15.12½	15.32½	15.07½	15.20
Jan.	14.60	14.65	14.57½	14.62½ax
Mar.	14.40	14.40	14.30-32½	14.35ax
May	14.30-32½	14.37½	14.30	14.35ax

CLEAR BELLIES—				
Nov.				16.50b
SHORT RIBS—				
Jan.				14.55n
May				14.20n

TUESDAY, NOVEMBER 17, 1925.

	Open.	High.	Low.	Close.
LARD—				
Nov.	16.15	16.15	15.87½	15.85b
Dec.	15.15-17½	15.17½	14.80	14.82½b
Jan.	14.55	14.55	14.37½	14.47½
Mar.	14.27½	14.27½	14.17½	14.22½
May	14.27½	14.27½	14.17½	14.25ax

CLEAR BELLIES—				
Nov.				16.50n
SHORT RIBS—				
Jan.	14.50	14.50	14.50	14.50
May				14.20n

WEDNESDAY, NOVEMBER 18, 1925.

	Open.	High.	Low.	Close.
LARD—				
Nov.	15.75	15.87½	15.52½	15.60-52½
Dec.	14.75	14.82½	14.65	14.70ax
Jan.	14.25	14.32½	14.22½	14.27½
Mar.	14.00	14.02½	14.00	14.00
May	14.10-05	14.10-12½	14.00	14.00b

CLEAR BELLIES—				
Nov.				16.50n
May				15.25ax
SHORT RIBS—				
Jan.				14.50n
May				14.20n

FRIDAY, NOVEMBER 20, 1925.

	Open.	High.	Low.	Close.
LARD—				
Nov.	15.80	15.90	15.70	15.70ax
Dec.	14.92½	14.97½	14.60	14.55b
Jan.	14.37½-42½	14.45	14.05	14.12½
Mar.	14.72½	14.72½	13.87	13.92½b
May	14.20	14.22½	13.92½	13.92½b

SHORT RIBS—				
Jan.				14.50n
May				14.20n

CLEAR BELLIES—				
Nov.				16.50n
May				15.25n

## CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, November 19, 1925, with comparisons, were as follows:

	Week ending Nov. 19.	Prev. week.	Cor. 1924.
Armour & Co.	9,314	10,133	20,264
Anglo-Amer. Prov. Co.	3,783	5,960	13,877
Swift & Co.	9,503	9,431	27,602
G. H. Hammond Co.	5,127	6,678	15,332
Morris & Co.	6,754	9,061	21,700
Wilson & Co.	10,101	9,338	23,485
Boyd-Lanham Co.	5,070	4,125	8,632
Western Pkg. & Prov. Co.	8,537	9,000	12,000
Roberts & Oakie	6,190	5,286	9,566
Miller & Hart	4,402	4,519	7,832
Independent Packing Co.	7,284	4,748	9,888
Brennan Packing Co.	6,831	6,870	7,057
Agar Packing Co.	2,550	2,000	1,400
Total	75,446	87,749	178,645

## CHICAGO RETAIL FRESH MEATS.

### Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.	25	25	12
Rib roast, light end.	45	30	20
Chuck roast.	28	20	14
Steaks, round.	50	40	20
Steaks, sirloin, first cut.	50	35	22
Steaks, porterhouse.	65	40	25
Steaks, flank.	28	25	18
Beef stew, chuck.	20	18	12½
Corned briskets, boneless.	24	22	18
Corned plates.	16	12	10
Corned rumps, boneless.	25	22	18

### Lamb.

	Good.	Com.
Hindquarters	45	21
Legs	50	26
Stews	12½	10
Chops, shoulder.	24	10
Chops, rib and loin.	60	..

### Mutton.

Legs	24	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin.	30	..

### Pork.

Loins, whole, 8@10 avg.	30	@32
Loins, whole, 10@12 avg.	28	@30
Loins, whole, 12@14 avg.	25	@27
Loins, whole, 14 and over.	23	@25
Shoulders	22	@25
Butts	28	@28
Sparrils	25	@25
Hocks	14	@14
Leaf lard, unrendered.	22	@22

### Veal.

Hindquarters	25	@35
Forequarters	15	@25
Legs	22	@25
Breasts	22	@18
Shoulders	12	@24
Cutlets	20	@20
Rib and loin chops.	20	@40

### Butchers' Offal.

Suet	6	@6
Shop fat	6	@6
Bones, per 100 lbs.	6	@6
Calf skins	19	@19
Kips	15	@15
Deacons	12	@12

## CURING MATERIALS.

	Bbls.	Sacks.
Double refined saltpetre, gran., L. C. L.	0%	6%
Crystals	8	7%
Double refined nitrate of soda, f. o. b.	3%	3%
N. Y. & S. F., carloads	4%	4%
Less than carloads, granulated.	4%	4%
Crystals	5%	5%
Keps, 100@180 lbs., 1c more.		
Boric acid, in carloads, powdered, in bbls.	9	8%
Crystal to powdered, in bbls., in 5-ton lots or more	9%	9%
In bbls. in less than 5-ton lots	9%	10%
Borax, carloads, powdered, in bbls.	5	4%
In ton lots, gran. or powdered, in bbls.	5%	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago, bulk		\$ 7.40
Medium, car lots, per ton, f.o.b. Chicago, bulk		9.10
Rock, car lots, per ton, f.o.b. Chicago		7.50
Sugar—		
Raw sugar, 96 basis		@4.08
Second sugar, 90 basis		None available
Syrup, testing 63 to 65 combined sucrose and invert		@0.31
Standard granulated f.o.b. refiners (2%)		@5.40
Plantation granulated f.o.b. New Orleans (less 2%)		@5.00

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

On what meats is the dry or box cure used, and what is the formula? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

## H. G. S.

Packing House White Paint

Harry G. Sargent Paint Co.

502 Mass. Ave., INDIANAPOLIS, IND.



## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

	Week ending Nov. 21, 1924.	Cor. week, 1924.
Prime native steers.....	18 @22	19 @20
Good native steers.....	16 @18	18 @18½
Medium steers.....	12 @16	14 @16
Heifers, good.....	13 @20	13 @18
Cows.....	7 @12	7 @11
Hind quarters, choice.....	20 @25	20 @25
Fore quarters, choice.....	18 @18	18 @15

## Beef Cuts.

Steer Loins, No. 1.....	@48	@30
Steer Short Loins, No. 1.....	@38	@28
Steer Short Loins, No. 2.....	@48	@38
Steer Loin Ends (hips).....	@20	@20
Steer Loin Ends, No. 2.....	@28	@20
Cow Loins.....	@16	@20
Cow Short Loins.....	@22	@28
Cow Loin Ends (hips).....	@15	@16
Steer Ribs, No. 1.....	@30	@22
Steer Ribs, No. 2.....	@29	@21
Cow Ribs, No. 1.....	@18	@23
Cow Ribs, No. 3.....	@16	@15
Steer Rounds, No. 1.....	@15	@13
Steer Rounds, No. 2.....	@14	@12½
Steer Chucks, No. 1.....	@14	@11
Steer Chucks, No. 2.....	@13½	@10
Cow Rounds.....	@9	@8
Cow Chucks.....	@9½	@8
Steer Plates.....	@13½	@10
Medium Plates.....	9½ @13	9½ @9½
Briskets, No. 1.....	@20	@15
Briskets, No. 2.....	@18	@12
Steer Navel Ends.....	@12	@6½
Cow Navel Ends.....	@9	@5½
Fore Shanks.....	@8½	@5½
Hind Shanks.....	@6	@5½
Rolls.....	@20	@15
Strip Loins, No. 1.....	@55	@55
Strip Loins, No. 2.....	@50	@50
Strip Loins, No. 3.....	@30	@35
Striploin Butts, No. 1.....	@20	@28
Striploin Butts, No. 2.....	@20	@18
Striploin Butts, No. 3.....	@15	@18
Beef Tenderloins, No. 1.....	@70	@70
Beef Tenderloins, No. 2.....	@60	@60
Rump Butts.....	@18	@17
Flank Steaks.....	@18	@17
Shoulder Clods.....	@15	@15
Hanging Tenderloins.....	@10	@10

## Beef Products.

Brains, per lb.....	9@10	9@10
Hearts.....	8 @8	8 @8½
Tongues.....	29 @30	29 @30
Sweetbreads.....	38 @42	38 @42
Ox-Tail, per lb.....	10 @11	10 @11
Press Tripe, plain.....	@4	@4
Fresh Tripe, H. C.....	@6½	@6½
Livers.....	9½ @12½	9 @10
Kidneys, per lb.....	9½ @10	9 @8

## Veal.

Choice Carcass.....	13 @19	14 @16
Good Carcass.....	13 @17	10 @13
Good Saddle.....	20 @30	16 @25
Good Backs.....	12 @15	6 @12
Medium Backs.....	7 @8	5 @6

## Veal Products.

Brains, each.....	11 @12	9 @11
Sweetbreads.....	58 @60	52 @60
Calf Livers.....	36 @37	35 @37

## Lamb.

Choice Lambs.....	@29	@24½
Medium Lambs.....	@27	@22½
Choice Saddles.....	@32	@28
Medium Saddles.....	@30	@26
Choice Fores.....	@24	@20
Medium Fores.....	@22	@18
Lamb Fries, per lb.....	@32	31 @32
Lamb Tongues, each.....	@13	@13
Lamb Kidneys, per lb.....	@25	@25

## Mutton.

Heavy Sheep.....	@10	@9
Light Sheep.....	@15	@13
Heavy Saddles.....	@12	@12
Light Saddles.....	@18	@15
Heavy Fores.....	@8	@6
Light Fores.....	@14	@11
Mutton Legs.....	@20	@18
Mutton Loins.....	@15	@12
Mutton Stew.....	@11	@7½
Sheep Tongues.....	@13	@13
Sheep Heads, each.....	@10	@10

## Fresh Pork, Etc.

Dressed Hogs.....	@25	@15
Pork Loins, 8@10 lbs. avg.....	@24	@16
Leaf Lard.....	@17	@16
Tenderloin.....	48 @50	47 @47
Spare Ribs.....	19 @20	19 @20
Butts.....	21 @22	21 @14½
Hocks.....	@13	@10
Tails.....	@17	@10½
Snouts.....	@11	@7
Pigs Feet.....	@7	@6
Pigs Heads.....	@10	@8½
Blade Bones.....	@15	@10
Cheek Meat.....	@16	7½ @8
Skinned Shoulders.....	17 @18	17 @12½
Pork Hearts.....	9 @10	8½ @7
Pork Kidneys, per lb.....	@11	@7
Slip Bones.....	@9	@9
Tail Bones.....	@9	@9
Back Fat.....	@13	@15½
Hams.....	@25	@17
Calas.....	@17	@14
Belies.....	@28	@22

## DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	@31
Country style sausage, fresh in link.....	@22
Country style sausage, fresh in bulk.....	@20
Country style sausage, smoked.....	@25
Mixed sausage, fresh.....	@16
Liver sausage in pork casings.....	@20
Frankfurts in sheep casings.....	@16
Bologna in beef bungs, choice.....	@17
Bologna in beef middles, choice.....	@14
Bologna in cloth, paraffined, choice.....	@23
Liver sausage in hog bungs.....	@13
Liver sausage in beef rounds.....	@15
Head cheese.....	@27
New England luncheon specialty.....	@20
Liberty luncheon specialty.....	@14½
Mixed luncheon specialty.....	@24
Tongue sausage.....	@18
Blood sausage.....	@16
Polish sausage.....	@17
Souse.....	@17

## DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@51
Cervelat, new condition, in hog bungs.....	@19
Cervelat, new condition, in beef middles.....	@19
Thuringer Cervelat.....	@22
Farmer.....	@27
Holsteiner.....	@27
B. C. Salami, choice.....	@48
Milano Salami, choice, in hog bungs.....	@48
B. C. Salami, new condition.....	@24
Frisses, choice, in hog middles.....	@9
Genes style Salami.....	@41
Peperoni.....	@40
Mortadella, new condition.....	@23
Capicola.....	@62
Italian style hams.....	@43
Virginia style hams.....	@43

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$8.50
Large tins, 1 to crate.....	7.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.00
Large tins, 1 to crate.....	9.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Smoked link sausage in pork casing—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00

## SAUSAGE MATERIALS.

Regular pork trimmings.....	@14½
Special lean pork trimmings.....	@17½
Extra lean pork trimmings.....	@18½
Neck bone pork trimmings.....	@15½
Pork cheek meat.....	@8
Pork hearts.....	@8
Fancy boneless bull meat (heavy).....	9 @9½
Boneless chucks.....	7½ @8
Shank meat.....	@7½
No. 1 beef trimmings.....	@7½
Beef hearts.....	5½ @6
Beef cheeks, trimmed.....	6½ @6½
Dr. can cows, 300 lbs. and up.....	@6½
Dr. cutters, 350 lbs. and up.....	7½ @7½
Dr. bologna bulls, 500-600 lbs.....	@7
Beef tripe.....	@14½
Cured pork tongues (can trim).....	@15

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

## SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets per tierce, per set.....	@19
Beef rounds, domestic, 140 sets per tierce, per set.....	@23
Beef rounds, export, 225 sets per tierce, per set.....	@32
Beef middles, 110 sets per tierce, per set.....	@1.80
Beef bungs, No. 1, 400 pieces per tierce, per piece.....	@21
Beef bungs, No. 2, 400 pieces per tierce, per piece.....	@15
Beef weasands, No. 1, per piece.....	@16
Beef weasands, No. 2, per piece.....	@8
Beef bladders, small, per dozen.....	21.45
Beef bladders, medium, per dozen.....	@1.85
Beef bladders, large, per doz.....	@1.85
Beef bladders, small, per doz.....	@1.40
Hog casings, medium, per bbl. 100 yds.....	@2.25
Hog casings, narrow, per lb. f. o. b.....	@3.00
Hog middles, without cap, per set.....	@17
Hog middles, with cap, per set.....	@20
Hog bungs, export.....	@32
Hog bungs, large prime.....	@23
Hog bungs, medium.....	@19
Hog bungs, small prime.....	@14
Hog bungs, narrow.....	@7
Hog stomachs, per piece.....	@10

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200 lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	16.50
Pork tongues, 200-lb. bbl.....	65.00
Lamb tongues, long cut, 200-lb. bbl.....	45.00
Lamb tongues, short cut, 200-lb. bbl.....	57.00

## BARRELED PORK AND BEEF.

Meat pork, regular.....	35.00
Family back pork, 20 to 34 pieces.....	38.00
Family back pork, 35 to 45 pieces.....	39.00
Clear back pork, 40 to 50 pieces.....	37.00
Clear plate pork, 25 to 35 pieces.....	36.50
Clear plate pork, 35 to 45 pieces.....	29.50
Briquet pork.....	37.00
Bean pork.....	36.50
Plate beef.....	23.00
Extra plate beef, 200 lb. bbls.....	25.00

## COOPERAGE.

Ash pork barrels, black iron hoops.....	1.85@1.70
Oak pork barrels, black iron hoops.....	1.85@1.90
Ash pork barrels, galv. iron hoops.....	1.85@1.90
White oak ham tierces.....	@2.85
Red oak lard tierces.....	2.15@2.17½
White oak lard tierces.....	2.35@2.40

## OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@26
White animal fat margarine in 1 lb. cartons, rolls or prints, f. o. b. Chicago.....	23½
Nut margarine, 1 lb. cartons, f.o.b. Chicago (30 and 60 lb. solid packed tubs, 1c per lb. less.).....	@22
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	@17

## DRY SALT MEATS.

Extra short clears.....	@14½
Extra short ribs.....	@14½
Short clear middles, 60-lb. avg.....	@15½
Clear bellies, 14@16 lbs.....	@17½
Clear bellies, 18@20 lbs.....	@17½
Clear bellies, 25@30 lbs.....	@17
Rib bellies, 20@25 lbs.....	@17½
Rib bellies, 25@30 lbs.....	@17
Fat backs, 10@12 lbs.....	@15½
Fat backs, 12@14 lbs.....	@15½
Fat backs, 14@16 lbs.....	@16½
Regular plates.....	@12½
Butts.....	@13½

## WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	@28½
Skinned hams, fancy, 16@18 lbs.....	@29½
Standard regular hams, 12@16 lbs.....	@27
Picnics, 6@8 lbs.....	@21
Standard bacon, 4@8 lbs.....	@30
Standard bacon, 10@12 lbs.....	@29½
Standard bacon, 12@14 lbs.....	@29
Standard bacon strips, 6@7 lbs.....	@29
Cooked hams, choice, skin on, surplus fat off, smoked.....	@38
Cooked hams, choice, skinned, surplus fat off.....	@39
Cooked hams, choice, skinnless, surplus fat off.....	@40
Cooked picnics, skin on; surplus fat off.....	@26
Cooked picnics, skinned; surplus fat off.....	@27
Cooked loin roll, smoked.....	@41

## ANIMAL OILS.

Prime lard oil.....	18½@19
Extra winter strained.....	15 @15½
Extra lard oil.....	13½@14
Extra No. 1 lard.....	13 @13½
No. 1 lard oil.....	12½@13
No. 2 lard oil.....	12 @12½
Pure neatfoot oil.....	14½@15
Extra neatfoot oil.....	13 @13½
No. 1 neatfoot oil.....	12½@13
Acidless tallow oil.....	12 @12½

## LARD (Unrefined).

Prime steam, cash tierces.....	@15.75
Prime steam, loose.....	@15.35
Leaf, raw.....	@15.50
Neutral lard.....	@16.00

## LARD (Refined).

Pure lard, kettle rendered, per lb.....	@15.75
Pure lard, tierces.....	@16.00
Compound.....	@12.50

## OLEO OIL AND STEARINE.

Oleo oil, extra.....	13½@13½
Oleo stock.....	12½@13
Prime No. 1 oleo oil.....	12½@13
Prime No. 2 oleo oil.....	12½@12½
No. 3 oleo oil.....	12 @12½
Prime oleo stearine, edible.....	12 @12½

## TALLOWES AND GREASES.

Edible tallow, under 2% acid, 45 titre.....	10½@10½
Prime Pkrs. tallow.....	10 @10½
No. 1 tallow, basis 10% f.f.a., 42 titre.....	9½ @9½
No. 2 tallow, basis 40% f.f.a., 40 titre.....	8 @8½
Choice white grease, max. 4% acid, loose, Chicago.....	10½@10½
B. White grease, max. 5% acid.....	9½ @9½
Yellow grease, 12-15 f.f.a.....	9 @9½
Brown grease, 40 f.f.a.....	8 @8½

## VEGETABLE OILS.

Crude cotton seed oil—in tanks f.o.b. Valley points.....	@8½
White deodorized, in bbls., c.a.f. Chicago.....	11½@12
Yellow deodorized, in bbls.....	11½@11½
Soap stock, 50% f.f.a. basis, f.o.b. mills.....	2½ @2½
Corn oil in tanks, f.o.b. bbls.....	8½@9
Soya Bean Oil, seller's tanks f.o.b. coast.....	@12
Cocoonut oil, seller's tank, f.o.b. coast.....	10½@12
Refined in bbls., c.a.f. Chicago, nom.....	15

## FERTILIZERS.

Blood, ground.....	4.35@4.50
Hoofmeal.....	3.35@3.50
Ground tankage, 10 to 12%.....	3.40@3.60
Ground tankage, 6 to 9%.....	3.00@3.30
Crushed and unground tankage.....	2.75@3.15
Ground raw bone, per ton.....	28.00@32.00
Unground steam bone.....	19.00@22.00
Unground bone tankage.....	16.00@18.00

## HORNS, HOOFS AND BONES.

No. 1 horns, 75 lbs. average.....	250.00@275.00
No. 2 horns, 40 lb. average.....	175.00@200.00
No. 3 horns.....	100.00@125.00
Horns, black and striped.....	45.00@50.00
Horns, white.....	70.00@75.00
Round shin bones, heavies.....	90.00@100.00
Round shin bones, lights and med.....	55.00@58.00
Heavy flats.....	50.00@55.00
Light flats.....	45.00@50.00
Thigh bones, heavies.....	90.00@100.00
Thigh bones, lights and med.....	55.00@60.00
Buttock bones.....	50.00@55.00

Note—These quotations apply to No. 1 product which must be asserted, free from grease and cracks, hard and clean, uniform as to cut and weight. Packed in double bags and carload lots. Quotations on unselected stock will be found in "Packinghouse By-Products Markets" reports on another page.

# Retail Section

## Cooling the Meat Market Brine Hold-Over Tanks Must Be of Proper Size to Do Best Work

The retail cooling system which is operated only part of the time each day is equipped with brine "hold-over" tanks which store up refrigeration while the plant is running to keep the box cool when it is shut down.

These brine tanks are extremely important. If they are too small the ice box is not kept cool enough. And if they are too big they will become covered with ice and will not do their work properly.

In the following article, one of a series written for THE NATIONAL PROVISIONER by a refrigerating engineer, a simple method of checking up the size of these hold-over tanks is given.

All the retailer has to do is figure the number of square feet of refrigerator surface in his ice box, determine the number of hours the plant will be operated each day, and the rest is easy. By this simple method he can find out quickly and easily whether or not his hold-over tanks are the proper size. If they are not they will cause him a lot of trouble.

The principles of shop refrigeration were outlined in the first two articles in this series, which appeared in THE NATIONAL PROVISIONER of Mar. 21 and April 4, 1925.

In the third, in the issue of April 18, the construction of the cooler was taken up. The discussion of the ice bunker was begun in the issue of May 2, and was continued in the May 16 issue. Dry air refrigeration was taken up in the sixth article, in the issue of May 30. Mechanical refrigeration was the subject of the seventh of the series, in the issue of June 13.

In the issue of July 25, the discussion of the part time plant was begun, and was continued in the ninth installment in the August 8 issue. The automatic plant was taken up in the issue of Aug. 22.

The brine system of cooling was the topic of the eleventh article, in the issue of Sept. 5, while the 12th, in the issue of Sept. 26, discussed the advantages of mechanical refrigeration.

The refrigerated display case was the subject of the 13th of the series, in the issue of Oct. 17.

The ammonia compressor was discussed in the 14th of the series, in the Oct. 24 issue.

## Brine Hold-Over Tanks

By M. W. Stoms.

The part time refrigerating plant was discussed in the July 25 and August 8 issues of THE NATIONAL PROVISIONER. It was explained in these articles that where the refrigerating machine operates only a part of the day, the cooling coils in the refrigerator must be supplemented by "hold-over" tanks.

The purpose of these "hold-over" tanks is to store up refrigeration during the hours the machine operates so that there will be available a supply of refrigeration during the hours the machine does not operate.

The refrigerator is cooled during the operating period of the machine by the cooling coils in the ice box. But when the machine stops, the supply of re-

frigeration produced by these coils stops also. If there were no additional supply of refrigeration the temperature in the refrigerator would rise during the shut-down period until the refrigerator became too warm to keep the meats properly.

### Storing up the Cold.

The "hold-over" tanks hold over the cold temperature of the refrigerator during the shut-down period. These "hold-over" tanks are filled with brine which is cooled by ammonia coils submerged in the brine while the refrigerating machine is operating. This stores up a supply of refrigeration to be used when the machine is shut down.

Brine "hold-over" tanks are made in many different shapes and forms, but for successful operation the amount of available tank surface must be in proportion to the volume of brine contained in the tank.

Naturally there must be sufficient brine volume to store up the amount of refrigeration required to maintain the temperature in the refrigerator during the shut-down period. If there is not a sufficient supply, the refrigerator will warm up during this period.

### Tank Must Be Proper Size.

The amount of brine is not, however, all that must be considered, as it is also necessary that the tank possess sufficient surface to transmit the heat from the refrigerator to the brine in the tank. The volume of cold brine would not be of much value if it could not be used, and this is controlled by the tank surface.

If the volume of cold brine is too great in proportion to the surface of the tank,

the refrigerating effect of this brine is not only limited but the tank surface will collect too much ice to be effective.

The brine volume must be only sufficient to store up the proper amount of refrigeration. The temperature of this brine volume must be sufficiently high at the end of the shut-down period to permit the ice to melt off the surface of the tank, otherwise considerable trouble will be experienced from excessive ice accumulation on the tank surface. Unnecessary tank surface is wasted money, for you have then paid for something you do not need.

### Size of Tank Needed.

Some refrigerating manufacturers specify one square foot of tank surface for every ten square foot of refrigerator surface. That rule provides sufficient surface under certain conditions, but it takes no notice of the volume of brine required along with that surface. A much more satisfactory rule would be to determine the brine volume required, and then furnish a tank to hold it, having a certain minimum surface.

Ordinarily, one cubic foot of brine will be required for every 13 square feet of refrigerator surface for 8-hour operation; one cubic foot for 14 sq. ft. surface for 10-hour operating period, and one cubic foot for 15 sq. ft. for 12-hour operating period.

The tank surface would be limited to one square foot for every 8 sq. ft. of refrigerator surface for 8-hour operation; one sq. ft. for every 9 sq. ft. refrigerator surface for 10-hour operation, and one sq. ft. for every 10 sq. ft. refrigerator surface for 12-hour operation.

EDITOR'S NOTE.—Later articles in this series will discuss the brine spray system, piping systems, etc.]

## LOCAL AND PERSONAL.

William Hankammer has sold his meat market in Van Wert, Ohio, to J. C. Freah. Lawrence V. Frederick has added a meat department to his grocery store in Liberty Center, Ohio.

Stuart K. Day has sold his interest in the D. & D. Meat Market in Janesville, Wis., to his partner, Vernon B. Dawley.

A new meat market has been opened in Pleasant Plains, Ill., by Jacob Hartman.

A new meat market, known as the Grand Haven Packing Co., has been opened in Grand Haven, Mich., by Simon DeWitt.

Two new meat markets are being built in Newaygo, Mich.; one by Charles L. Turner, the other by Benjamin Benson.

L. C. and Robert Warner have sold their meat market and grocery in Slater, Mo., to Clay Warner and Roy Brightwell.

A. Dautschmann has sold his meat market and abattoir in Winfield, Kans., to Elmer Sheneman.

William Neitzel and Dale Kempton have sold their Marvel Meat Market in Marvel, Colo., to S. G. and Mary Dunger.

The meat market of Wofsey Pusztay, 66 Alburts avenue, Corona, L. I., New York, was recently destroyed by fire.

Carl Schreuhans has sold his meat market in Delhi, Ia., to Charles Buck.

P. N. Petersen has sold his meat market in St. Paul, Nebr., to H. W. Bierhaus.

## Retail Cutting Tests

Do you make your own cutting tests, Mr. Retailer?

You are working in the dark if you do not!

The valuable series of articles on cutting tests for the retail meat dealer which ran in THE NATIONAL PROVISIONER has been reprinted into one pamphlet. It makes a handy reference guide to follow in making your cutting tests. Every retailer needs one.

They may be had by subscribers by sending in the attached coupon, together with 5 cents in stamps:

The National Provisioner,  
Old Colony Bldg., Chicago, Ill.

Please send me copy of reprint on "Cutting Tests for Retailers."

Name .....

Street .....

City .....

Enclosed find 5 cents in stamps.



A new meat market has been opened in Fairview, Mont., by Samuel Ferris and F. G. Goudette.

A new meat market has been opened in Beemer, Neb., by Max Fillebeck and Nicholas Bahr.

Dieder Bros. will engage in the meat business in Acme, Wash., on completion of their building.

B. C. Baird and J. R. Michiner have engaged in the meat business in Port Angeles, Wash.

Joe Zamouth has engaged in the meat business in Kellogg, Ida.

Fred Mansz has opened a butcher shop at 40th and Bagley streets, Seattle, Wash.

B. M. Davis & Sons sold their meat and grocery business in Beaver City, Neb., to H. N. Beeler & Sons.

C. Chandler has purchased the north market of Radecker & Ruediger, Neligh, Neb.

L. E. Feis has purchased the butcher shop of Frank Brabec, Elmcreek, Neb.

Val Latrell has purchased the meat market of Paul Gaumitz in Bremerton, Wash.

Henry Oster has purchased the butcher shop of Tatman Bros., Lind, Wash.

Harry Coleman & Co. have opened a meat market at 904 Olive street, Eugene, Ore.

A. F. Blanken has engaged in the meat business at Palmer, Kas.

John Green and F. H. Stevens are engaging in the meat business at Sidney, Neb.

G. C. Davis has sold his meat and grocery business in Gilbert, Ariz., to Wm. S. White.

Prodanovich & Bugen have opened the Palace Market in Bisbee, Ariz.

C. R. Gillett is about to open a branch meat market and grocery store in Maxwell, Cal., and also at Willows.

K. L. Patrick is about to build and open a meat market in Monitor, Wash., in connection with his department store.

H. Scheldrup has engaged in the meat business at Chehalis, Wash.

F. W. and Louis Schultz have opened a meat shop in connection with their store in Forest Grove, Ore.

Wm. Bartels has purchased the butcher shop of Frank Safley, Cottage Grove, Ore.

Walter Musiel has purchased the meat business of Allen D. Manes in Stites, Ida.

The Farmers Cash Market Co. has been incorporated in Spokane, Wash., with a capital stock of \$5,000.

The Harris Market, Inc., has been chartered in Hoquiam, Wash., with a capital stock of \$8,000.

### Tell This to Your Customers

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

#### BRAISED LAMB SHOULDER.

Lamb is a favorite with many people. Here is an excellent way to serve shoulder of lamb that will bring out its fine flavor to the fullest extent. The recipe is from the recipe booklet, "Meat, and How I Cook It," published by the National Live Stock and Meat Board.

Bone a shoulder of lamb; leave knuckle, and fill cavity with a stuffing. Place in a deep pan. Sear 5 minutes in  $\frac{1}{4}$  cup of fat, a slice each of onion, carrot and turnip cut in small pieces,  $\frac{1}{2}$  bay leaf, a sprig of thyme and a sprig of parsley. Add 3 cups hot water, salt and 6 peppercorns; pour over lamb.

Cover closely and cook 3 hours, uncovering for the last half hour. Remove to hot platter. Thicken liquid in pan with 4 tablespoons of flour blended with some of the hot lamb liquid. There should be  $1\frac{1}{4}$  cups of sauce.

#### MINNESOTA DEALERS MEET.

Because of the fact that the regular monthly meeting date of the Minnesota Retail Meat Dealers Association fell on the night before Thanksgiving, the November meeting was moved up to Nov. 18. Many subjects of general interest were brought up at this meeting.

Under the leadership of President A. L. Zimmerman and Secretary A. J. Tupa, the association is making a membership drive, with the goal set at 100 per cent of the meat dealers in the Twin Cities. Each member is being urged to bring in his neighbor, the advantages of 100 per cent cooperation being explained to him.



HANDLING LARGE TRADE IN SMALL MEAT SHOP.

The greatest amount of efficiency from the smallest amount of space is obtained by Herman Kern, 2725 Vine street, Corryville, Cincinnati, Ohio, whose market is shown here. Mr. Kern is the man standing behind the computing scale.

This small shop is thoroughly up-to-date, and is arranged to handle trade quickly and conveniently. It is equipped with mechanical refrigeration, a refrigerated display case made by the Cincinnati Butchers' Supply Co., Cincinnati, Ohio, computing scales and an electric slicing machine. Mr. Kern says he finds that attractive displays in his refrigerated counter are great stimulators of sales.

## Can You Answer? the Most Important Questions in the Re- tail Meat Business?

IF YOU PAY 14c for a side of beef, what should be the selling price on Round, Sirloin or Chuck Steak or on any other cut so as to give you 25% GROSS PROFIT? (20% for overhead and 5% net profit.)

### CAN YOU ANSWER THIS CORRECTLY?

Let the Retailer Ready Reference answer it for you—take guess work out of your business—sell at Right Prices and know what you are doing.

The Retailer Ready Reference Charts show practically all cuts of meats in 31 charts, all figured out as to different percentages, costs and at a selling price to yield 25% on the sales price and on the cost price, and besides the total is also given.

### All Figured Out for You

It has required years of compiling by an experienced practical retailer. Although cuts and percentages vary as to locality, grade of meat or method of cutting, the total result should not vary.

By using these 31 charts in your business you will discover that it is profitable to use a pencil once in a while instead of knife and cleaver.

The price of these 31 charts is so low that you can't afford not to have them.

Sent anywhere upon receipt  
of \$5.00

For sale by

**THE NATIONAL PROVISIONER**

Old Colony Bldg.

Chicago, Ill.

For Sausage Makers

**BELL'S**

Patent Parchment Lined

**SAUSAGE  
BAGS**

and

**SAUSAGE  
SEASONINGS**

For Samples and Prices, write

**THE WM. G. BELL CO.**

BOSTON

MASS.



# New York Section

J. A. Hawkinson, Chicago, president of Allied Packers, Inc., was a visitor to New York this week.

A. E. Hayes, vice-president of Hatley Brothers Co., Chicago, was a visitor on the Produce Exchange this week.

C. D. Middlebrook, of Wilson & Company, Chicago, visited New York on Thursday and Friday of last week.

E. A. Cudahy, Sr., president, and John E. Wagner, treasurer, Cudahy Packing Company, were visitors to the city this week.

George J. Edwards, manager of Swift & Company in the New York district, is on a Western trip. He will visit Omaha, Chicago and other large cities.

Joseph Heinemann, New York manager for F. C. Rogers, with Mrs. Heinemann is on a trip through the West. He will stop at Chicago, Milwaukee and other cities.

The general report is favorable for good trade on turkeys and poultry for Thanksgiving. As usual, the majority of the poultry houses will be open Sunday in anticipation of the holiday trade.

A. W. Anderson, secretary of the Cudahy Packing Company, arrived in New York on the Baltic last Saturday from Europe. Mr. and Mrs. Anderson have been abroad for nearly two months.

Don't forget the Interbranch Ball of the State Association of National Retail Meat Dealers, which is to be held on January 31st, 1926, at the Hotel Astor. Chairman Fred Hirsch states that all the committees are reporting progress.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending Oct. 31, 1925. Meat: Manhattan, 1,047 lbs.; Brooklyn, 8 lbs.; total 1,055 lbs. Fish: Brooklyn, 53 lbs. Poultry and Game: Manhattan, 384 lbs.

A new department—a full line of poultry, butter, eggs and cheese—has been added by the United Dressed Beef Company at 44th St. and First Avenue. Announcements have been issued to the trade that the company will enter this line on a large scale. President Walter Blumenthal states that only the best grades will be handled.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending Nov. 7, 1925. Meat: Manhattan, 52 lbs.; Brooklyn, 15 lbs.; Bronx, 42 lbs.; Richmond, 40 lbs.; total 149 lbs. Fish: Brooklyn, 9 lbs. Poultry and Game: Manhattan, 2,242 lbs.

David C. Link and Edward M. Conger have retired from the brokerage business which was conducted for so many years on the New York Produce Exchange as David C. Link & Co. Ernest J. Verde, who has been associated with this firm, has succeeded to this old and well-established tallow and grease business, and it will be conducted under the name of E. J. Verde & Co.

Fred Hirsch has been made business manager of the Master Butchers' Laundry Association, whose main office is in the

Butchers' Building, Atlantic Avenue and South Elliott Place, Brooklyn, N. Y. This organization is composed of butchers, who are therefore qualified to serve the butcher trade. All the branches have subscribed for stock and are giving their moral and financial support.

## MEAT TRADE AT HOTEL SHOW.

The three floors of the Grand Central Palace were given over entirely to the National Hotel Exposition last week. It is estimated that the attendance by the general public was large, but by the orders received the exhibitors believe the hotel and restaurant people were present in a greater percentage than ever before.

John E. Smith's Sons Company of Buffalo, New York, had their new model No. 111 Buffalo Meat and Food Chopper on display, as well as the Buffalo Bread Slicer. Some of the features of the Buffalo meat and food chopper are the safety features, the hinge at rear of top plate and clutches. Vice president Richard C. Smith of Buffalo was assisted during the week by Mrs. A. B. Chase of the Eastern territory and Canada.

A novelty was the exhibit of the House of A. Silz. This booth was in reality a house. It was equipped with a Brecht showcase, which was refrigerated at 36 degrees, and which showed a wonderful array of poultry and game, sliced bacon and sausages which this company is now featuring. The food was on display all week and showed a fresh appearance at the finish of the exhibit. There were many visitors and buyers at this booth as well as the others.

One of the most artistic displays was that of the Procter and Gamble Company on the third floor. There was an immense model of the home building in Ivorydale, Ohio, which had been built in the Hotel McAlpin under the super-

vision of the famous Louis Paquet. Four carpenters, a cabinet maker, scenic artist and a portrait artist were engaged upon the work. Every detail, even to the flower beds in front of the administration building, the tennis courts, the parked automobiles—in fact, there was nothing omitted from the picture. In the foreground was a replica of the Crisco building, made of icing in which Crisco had been used, and which required the services of two pastry chefs. Charles R. Chesley was in charge of this booth.

## LADIES' BAZAAR A SUCCESS.

Leave it to the ladies and they will accomplish almost anything—with the help of the men, of course. This applies to the bazaar for crippled children, held at Ebling's Casino last Thursday afternoon and evening under the auspices of the Ladies' Auxiliary, New York State Association National Retail Meat Dealers. With the flood-gates wide open, and a wind that seemed to blow North, East, South and West all at one time, this little band of women with the aid of the men and their loyal supporters took in over five hundred dollars in the sale of articles which had been donated.

The plucky president, Mrs. Wm. Zeigler, who worked untiringly; the corresponding secretary, Mrs. Chas. Hembdt, who worked before, during and after the event; Mrs. A. DiMatteo, who with the assistance of Mrs. Elsass became a pastry chef the day before in order to have her table well stocked; and the chairlady, Mrs. L. Goldstein—all these, with their corps of captains and teams, deserve great credit for making their first charitable affair a great success.

But what affair could fail to be a success with state chairman Fred Hirsch back of it. He has the three necessary qualifications—ticket seller, donation getter and auctioneer. The men who were present seemed to dig and dig, and only took their hands out of their pockets when they contained dimes, quarters or bills.

Expressions of appreciation were extended to two non-members, Mrs. Schilling, sister of Mrs. O. Schaefer, and Mrs. Miller, daughter of Mr. and Mrs. E. Schmelzer, for their assistance in decorating. So anxious were the captains that the affair go over big that Mrs. Frank P. Burck collected nine dollars in less than a half hour.

Mrs. Wm. Zeigler, assisted by Mrs. O. Schaefer, had charge of the candy, cake and coffee table; Mrs. A. DiMatteo, assisted by Mrs. W. Elsass, the cake table; Mrs. Metzger, share table; Mrs. Werner, assisted by Mrs. D. Van Gelder and Mrs. H. Schutte, groceries; Mrs. Fred Hirsch, assisted by Mrs. George Gundlach and Mrs. Sam Bacharach, fancy table; Mrs. Goldstein, assisted by Mrs. Frank Kunkel, towel table; Mrs. Charles Hembdt, assisted by Mrs. Jos. Eschelbacher and Mrs. E. Schmelzer, apron and novelties. A cabbage patch, which took the place of the old-fashioned grab-bag, was in charge of Miss Eleanor Hembdt. Mrs. B. Nathanson and Mrs. R. Arndt took charge of the door.

During the afternoon Mrs. Metzger was assisted by Miss Werdenschlag, daughter of Mr. and Mrs. I. Werdenschlag, and Miss Henrietta Chereskin. Later Miss Rosetta Van Gelder, daughter of Mr. and Mrs. D. Van Gelder, and the Misses Mildred and Ethel Hembdt and Mrs. Philip Gerard also assisted.

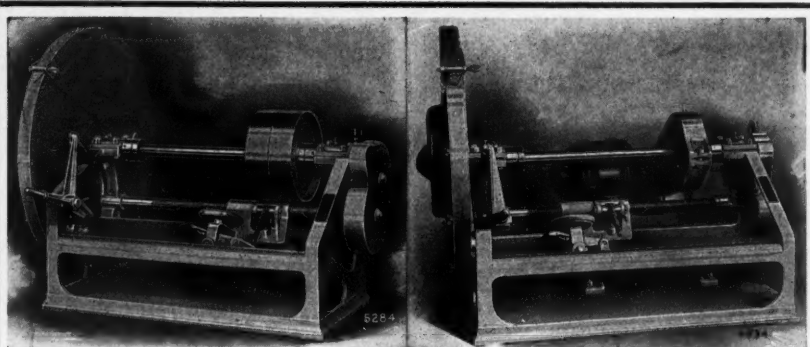
Miss Helen Schmitka, daughter of Mr. and Mrs. I. Schmitka, danced the Charleston during the course of the evening.



FRED HIRSCH

State President of the Master Butchers finds time to help everybody, especially the ladies.

His latest activity is as manager of the Master Butchers' Laundry Association.



**The Link-Belt Beef Chipper and Bacon Slicer has been used for years by leading Packers**

SUCH well known, successful concerns as Armour, Morris, Cudahy, Libby, McNeill & Libby, and numerous others, both small and large, have pronounced the Link-Belt combination Beef Chipper and Bacon Slicer the most efficient and economical large capacity power-driven machine on the market.

The Link-Belt machine is unequalled for speed, accuracy, convenience in operating, and durability. It is capable of cutting 300 slices per minute, and in some instances has operated at even higher speeds. Belt or motor drive, with machine mounted on steel table, or without table, furnished as desired. Write for complete details.

**LINK-BELT COMPANY** 300 W. Pershing Road, Chicago  
Offices in Principal Cities 2070



**Use Thermoseal Provision Scale to speed up weighing**

Modern methods in packing houses require handling time to be cut down to the minimum. The properly made and specially tempered springs, improved mechanism and easily read, large dial of the Thermoseal Provision Scale permit faster, yet more accurate weighing. Unexcelled for handling smoked products, etc.

**—Thermostatically correct—**

Chatillon scales are as free from friction as it is possible to build a scale for packinghouse work. This elimination of friction gives truer weight and stops all loss due to over-weight.

**JOHN CHATILLON & SONS**

Established 1835

Manufacturers of Scales and Butchers' Supplies

85-99 Cliff Street New York City, N. Y.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending Nov. 14, 1925. Meat: Manhattan, 1,533¾ lbs.;

Brooklyn, 6 lbs.; Bronx, 1,500 lbs.; total, 3,039¾ lbs. Fish: Manhattan, 14 lbs.; Brooklyn, 1,036 lbs.; total, 1,050 lbs. Poultry and Game: Manhattan, 105 lbs.; Brooklyn, 21 lbs.; Bronx, 4 lbs.; total, 130 lbs.

**Butchers:  
Are Your and Your  
Working Men's Fingers  
Worth \$12.50?**



This GUNDLACH MEAT CHOPPER GUARD makes it absolutely impossible for your fingers to get caught. Made to fit any chopper. Price \$12.50. Order today! Don't wait till tomorrow!

**Gundlach Meat  
Chopper Guard**

110 Hudson St. New York  
Salesmen, jobbers and agents wanted in all parts of the U. S. A.

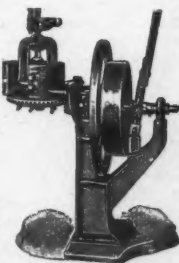
**Marketmen--Attention!**

**There Is Money in Your  
Waste Scrap Bones**

Why sell your scrap bones for a song, when by cutting them into poultry food—or fertilizer, you can convert them into a very valuable asset. There is always a demand among poultrymen for fresh-cut bone.

**Mann's Green  
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will do the trick in short order, and pay you richly for the investment. Write for our FREE catalogue.



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**Coats and Aprons of the Better Kind  
Service as it Should Be**

**Masters Butchers' Laundry Association, Inc.**

*An Organization of Butchers, by Butchers, for Butchers*

Butchers' Building, 631-641 Atlantic Ave.

BROOKLYN, N. Y.



# NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, medium	9.00@10.25
Cows, canners and cutters	1.75@ 3.09
Bulls, bologna	4.75@ 5.35

## LIVE CALVES.

Calves, veal, prime, per 100 lbs.	@16.00
Calves, veal, fair to good	15.00@15.75
Calves, veal, culls, per 100 lbs.	8.00@10.00

## LIVE SHEEP AND LAMBS.

Lambs, prime, per 100 lbs.	@16.10
Lambs, fair to good, per 100 lbs.	15.00@15.75
Sheep	2.00@ 7.00

## LIVE HOGS.

Hogs, heavy	12.35@12.50
Hogs, medium	12.40@12.65
Hogs, 100 lbs.	12.50@12.60
Hogs, 140 lbs.	12.65@12.75
Pigs, under 80 pounds	@12.75
Roughs	10.00@10.50

## DRESSED BEEF.

### CITY DRESSED.

Choice, native, heavy	.21 @23
Choice, native, light	.22 @24
Native, common to fair	.16 @20

### WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	.20 @22
Native choice yearlings, 400@600 lbs.	.20 @22
Western steers, 600@800 lbs.	.15 @17
Texas steers, 400@600 lbs.	.11 @13
Good to choice heifers	.20 @21
Good to choice cows	.11 @12
Common to fair cows	8 @10
Fresh bologna bulls	8 @ 9

## BEEF CUTS.

	Western.	City.
No. 1 ribs	.33 @33	30 @34
No. 2 ribs	.26 @28	25 @29
No. 3 ribs	.14 @14	18 @24
No. 1 loins	.38 @38	38 @44
No. 2 loins	.30 @30	23 @37
No. 3 loins	.18 @18	28 @32
No. 1 hinds and ribs	.31 @32	26 @30
No. 2 hinds and ribs	.25 @27	19 @25
No. 3 hinds and ribs	.19 @22	14 @18
No. 1 rounds	.20 @20	17 @18
No. 2 rounds	.16 @16	15 @16
No. 3 rounds	.11 @11	13 @14
No. 1 chuck	.16 @16	13 @18
No. 2 chuck	.12 @12	13 @15
No. 3 chuck	.12 @12	11 @12
Bolognas	@ 6	9 1/2 @10
Rolls, reg., 6@8 lbs. avg.	.22 @23	
Rolls, reg., 4@6 lbs. avg.	.17 @18	
Tenderloins, 4@5 lbs. avg.	.60 @70	
Tenderloins, 5@6 lbs. avg.	.80 @90	
Shoulder clods	.10 @11	

## DRESSED CALVES.

Prime	.23 @24
Choice	.20 @22
Good	.18 @20
Medium	.15 @18

## DRESSED HOGS.

Hogs, heavy	@19
Hogs, 180 lbs.	@19 1/2
Hogs, 160 lbs.	@19 1/2
Pigs, 80 lbs.	@20 1/2
Pigs, under 140 lbs.	@19 1/2

## DRESSED SHEEP AND LAMBS.

Lambs, choice, spring	.29 @30
Lambs, poor grade	.24 @26
Sheep, choice	.18 @20
Sheep, medium to good	.14 @16
Sheep, culls	.12 @13

## SMOKED MEATS.

Hams, 8@10 lbs. avg.	.26 1/2 @27 1/2
Hams, 10@12 lbs. avg.	.26 @27
Hams, 12@14 lbs. avg.	.25 1/2 @26
Picnics, 4@6 lbs. avg.	.22 1/2 @23
Picnics, 6@8 lbs. avg.	.19 1/2 @21
Bollettes, 6@8 lbs. avg.	.20 @21
Beef tongue, light	.26 @28
Beef tongue, heavy	.30 @32
Bacon, boneless, Western	.34 @35
Bacon, boneless, city	.29 @30
Pickled bellies, 10@12 lbs. avg.	.24 @25

## FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lb. avg.	.27 @28
Pork tenderloins, fresh	.40 @45
Pork tenderloins, frozen	.30 @35
Shoulders, city, 10@12 lbs. avg.	.20 @21
Shoulders, Western, 10@12 lbs. avg.	.20 @21
Butts, boneless, Western	.27 @28
Butts, regular, Western	.24 @25
Hams, city, fresh, 8@10 lbs. avg.	.24 @25
Hams, Western, fresh, 10@12 lbs. avg.	.24 @25
Picnic hams, Western, fresh, 6@8 lbs. avg.	.18 @19
Pork trimmings, extra lean	.22 @24
Pork trimmings, regular 50% lean	.19 @20
Spare ribs, fresh	.21 @22
Leaf lard, raw	.17 @18

## BONES, HOOFES AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.	95.00@100.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.	@ 75.00
Black hocks, per ton	45.00@ 50.00
Striped hocks, per ton	45.00@ 50.00
White hocks, per ton	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@100.00
Horns, avg. 7 1/2 oz. and over, No. 1s.	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2s.	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3s.	200.00@225.00

## FANCY MEATS.

Fresh steer tongues, untrimmed	@30c a pound
Fresh steer tongues, L. C. trim'd	@40c a pound
Sweetbreads, beef	@65 a pound
Sweetbreads, veal	1.00 a pair
Beef kidneys	@16c a pound
Mutton kidneys	@ 8c each
Livers, beef	@23c a pound
Oxtails	@17c a pound
Hearts, beef	@10c a pound
Beef hanging tenders	@20c a pound
Lamb fries	@10c a pair

## BUTCHERS' FAT.

Shop fat	@ 3 1/4
Breast fat	@ 5
Edible suet	@ 7
Cond. suet	@ 6
Bones	@20

## SPICES.

	Whole.	Ground.
Pepper, Sing., white	33	36
Pepper, Sing., black	25	28
Pepper, Cayenne	12	19
Pepper, red		22
Allspice	12 1/2	15 1/2
Cinnamon	13	16
Coriander	6	9
Cloves	28	33
Ginger	22	25
Mace	1.12	1.25

## GREEN CALFSKINS.

	5-9	9 1/2-12 1/4	12 1/4-14	14-18	H kip.
Prime No. 1 Veals	.23	2.60	2.65	2.85	3.55
Prime No. 2 Veals	.21	2.40	2.40	2.60	3.30
Buttermilk No. 1	.20	2.25	2.30	2.50	...
Buttermilk No. 2	.18	2.05	2.05	2.25	...
Branded Gruby	.15	1.65	1.65	1.85	2.10
Number 3					At Value

## CURING MATERIALS.

In lots of less than 25 bbls.	Bbls. per lb.	Dbl. Bags
Double refined saltpetre, granulated	6 1/2c	6 1/2c
Double refined saltpetre, small crystal	7 1/2c	7 1/2c
Double refined nitrate soda, granulated	4 1/2c	4c
In 25 barrel lots:		
Double refined saltpetre, granulated	6 1/2c	6 1/2c
Double refined saltpetre, small crystal	7 1/2c	7 1/2c
Double refined nitrate soda, granulated	4c	3 1/2c
Carload lots:		
Double refined saltpetre, granulated	6 1/2c	6c
Double refined nitrate soda, granulated	3 1/2c	3 1/2c

## DRESSED POULTRY.

### FRESH KILLED.

Chickens—fresh—dry packed—12 to box:	
Western, 50 to 65 lbs. to dozen, lb.	.29 @30
Western, 55 to 59 lbs. to dozen, lb.	.29 @30
Western, 43 to 47 lbs. to dozen, lb.	.26 @27
Western, 36 to 42 lbs. to dozen, lb.	.26 @27
Western, 31 to 35 lbs. to dozen, lb.	.26 @27
Western, 25 to 30 lbs. to dozen, lb.	.26 @28
Western, 21 to 24 lbs. to dozen, lb.	.28 @30
Western, 17 to 20 lbs. to dozen, lb.	.30 @33
Chickens—fresh—dry packed, milk fed—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	.32 @34
Western, 55 to 59 lbs. to dozen, lb.	.31 @33

Western, 43 to 47 lbs. to dozen, lb.	.29 @31
Western, 36 to 42 lbs. to dozen, lb.	.29 @31
Western, 31 to 35 lbs. to dozen, lb.	.29 @31
Western, 25 to 30 lbs. to dozen, lb.	.30 @34
Western, 21 to 24 lbs. to dozen, lb.	.33 @37
Western, 17 to 20 lbs. to dozen, lb.	.35 @40

### Fowls—fresh—dry packed—barrels—fair to good:

Western, 6 lbs. and over lb.	.26 @27
Western, 5 to 5 1/2 lbs., lb.	.26 @27
Western, 4 to 4 1/2 lbs., lb.	.24 @26
Western, 3 1/2 lbs., lb.	.20 @22
Western, 3 lbs. each and under, lb.	.18 @19

### Ducks—

Long Island, bbls., No. 1, lb.	@20
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### Squabs—

White, 12 lbs. to dozen, per dozen	@9.00
White, 10 lbs. to dozen, per dozen	@7.50
Culls, per dozen	2.00@3.00

## LIVE POULTRY.

Chickens, colored, via express	.23 @25
Turkeys, via express	.28 @32
Geese, swan, via freight or express	.14 @14
Pigeons, per pair, via freight or express	.25 @30
Guineas, per pair, via freight or express	.25 @30

## BUTTER.

Creamery, extras (92 score)	@51
Creamery, firsts (90 to 91 score)	.48 @50 1/2
Creamery, seconds	.44 1/2 @45 1/2
Creamery, lower grades	.43 @44

## EGGS.

Extras, per dozen	.63 @66
Extra firsts	.59 @62
Firsts	.54 @58
Checks	.32 @33

## FERTILIZER MATERIALS.

### BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, f.o.b. works, per 100 lbs.	@2.50
Ammonium sulphate, double bags, per 100 lbs., f.a.s. New York	@2.85
Blood, dried 15-16%, per unit	@4.00
Fish scrap, dried, 11% ammonia, 15% B. P. L. bulk, f.o.b. fish factory	4.25@100
Fish guano, foreign, 12@14% ammonia, 10% B. P. L.	4.50@100
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	3.80@ 50c
Soda Nitrate, in bags, 100 lbs. spot	@2.59
Soda Nitrate, in bags, December	@2.63
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.25@10c
Tankage, unground, 9@10% ammonia	3.65@10c
Phosphates.	
Bone meal, steamed, 3 and 50 bags, per ton	@35.00
Bone meal, raw, 4 1/2 and 50 bags, per ton	@37.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16%	@10.18
Potash.	
Kalnit, 12.4% bulk, per ton	@ 8.00
Manure salt, 20% bulk, per ton	11.00
Muriate in bags, basis 80%, per ton	@33.00
Sulphate in bags, basis 90%, per ton	@43.50

## BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, for the week ending Nov. 12, 1925:

	November 6	7	9	10	11	12
Chicago	48 1/2	48 1/2	49	48 1/2	Holiday	48 1/2
New York	50	49 1/2	49 1/2	49 1/2	49 1/2	49 1/2
Boston	50	49 1/2	49 1/2	49 1/2	49 1/2	49 1/2
Philadelphia	51	51	51	51	51	51

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

45%	45%	45%	44%	44%
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### Receipts of butter by cities (tubs).

	This week.	Last week.	Last year.	— Since Jan. 1 — 1925.	1924.
Chicago	28,093	29,208	24,844	3,079,972	3,155,676
New York	34,945	36,136	30,082	2,974,791	3,087,579
Boston	7,588	8,688	5,885	1,085,006	1,183,185
Philadelphia	11,065	14,229	11,145	846,346	924,081
Total	82,501	88,255	71,956	7,986,118	8,351,121

### Cold storage movement (lbs.):

	In Nov.	Out Nov.	On hand Nov. 12.	Same week day last year.
Chicago	37,076	333,288	19,487,204	21,561,478
New York	69,042	117,592	10,639,030	21,440,289
Boston	11,653	149,207	10,741,067	17,171,151
Philadelphia	1,380	120,583	2,654,131	6,300,103
Total	119,151	720,070	43,521,441	66,473,031



